

## Double NEIPA v2

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **32**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	3.5 kg (58.3%)	80 %	5
Grain	Pilznieński	1.5 kg (25%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	5 min	10 %
Whirlpool	Talus	40 g	15 min	10.5 %
Whirlpool	Lemon drop	40 g	15 min	4.6 %
Whirlpool	Enigma (AUS)	40 g	4 min	17.2 %
Dry Hop	Talus	60 g	4 day(s)	18 %
Dry Hop	Lemon drop	60 g	20 day(s)	4.6 %
Dry Hop	Enigma (AUS)	60 g	7 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	300 ml	White Labs

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	5 g	Mash	70 min
Water Agent	Gips Piwowarski	5 g	Mash	70 min
Other	witamina C	4 g	Bottling	---