

# MPPD 23 Double NEIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **29**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (69.9%)   | 80 %   | 2   |
| Grain | Viking Malt - Słód<br>owsiany             | 0.7 kg (9.8%)  | 61 %   | 5   |
| Grain | Płatki owsiane                            | 1 kg (14%)     | 60 %   | 3   |
| Sugar | maltodextrine                             | 0.3 kg (4.2%)  | --- %  | --- |
| Sugar | Candi Sugar, Clear                        | 0.15 kg (2.1%) | 78.3 % | 2   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Flex          | 4 g    | 60 min   | 65 %       |
| Whirlpool | Nectaron      | 75 g   | 3 min    | 9.9 %      |
| Dry Hop   | Simcoe CP     | 100 g  | 3 day(s) | 12.8 %     |
| Dry Hop   | Nelson Sauvín | 100 g  | 3 day(s) | 11 %       |
| Dry Hop   | Nectaron      | 75 g   | 3 day(s) | 9.9 %      |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory |
|------------------------------|------|--------|--------|------------|
| WLP 518 Opshaug<br>Kveik Ale | Ale  | Liquid | 100 ml | Omega      |

## Notes

- Woda RO kran 1:1  
Zacieranie 22L - kwas mlekowy 3 ml  
Wysładzanie - 6,5L - kwas mlekowy 1.5ml  
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