

## #41 Double NEIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **34**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (56.3%)	80.5 %	2
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Oats, Flaked	1.5 kg (18.8%)	60 %	2
Grain	Wheat, Flaked	1 kg (12.5%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15 %
Whirlpool	Nelson Sauvín	200 g	2 min	11 %
Dry Hop	Nectarón	100 g	2 day(s)	9.9 %
Dry Hop	Nelson Sauvín	100 g	2 day(s)	11 %
Dry Hop	Sabro	100 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	300 ml	Wyeast Labs