

# Double Dry-Hopped NEIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **65**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type    | Name                     | Amount        | Yield | EBC |
|---------|--------------------------|---------------|-------|-----|
| Grain   | Viking Pale Ale malt     | 6 kg (80%)    | 80 %  | 6   |
| Grain   | Słód pszeniczny Bestmalz | 0.5 kg (6.7%) | 82 %  | 5   |
| Adjunct | Płatki owsiane           | 1 kg (13.3%)  | 60 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Citra     | 20 g   | 60 min   | 12.9 %     |
| Boil                | Mosaic    | 25 g   | 50 min   | 12.3 %     |
| Aroma (end of boil) | Mosaic    | 75 g   | 5 min    | 12.3 %     |
| Dry Hop             | Citra     | 80 g   | 8 day(s) | 12.9 %     |
| Dry Hop             | El Dorado | 100 g  | 4 day(s) | 12.4 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Slant | 100 ml | Fermentum Mobile |

Starter z gęstwy po wcześniejszym piwie.