

Double NEIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **4.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilzneński | 3 kg (67.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (22.5%) | 67 % | 3 |
| Grain | Pszeniczny | 0.45 kg (10.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 10 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Citra | 75 g | 2 day(s) | 12 % |