

# 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® 2,5-4,5 EBC Weyermann	5 kg (69.9%)	80 %	2
Grain	Viking Malt - Słód 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 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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