

P&P Double NEIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **60**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6.5 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|--------|-----|
| Grain | Pale Ale Soufflet | 6 kg (75%) | 82.1 % | 7.5 |
| Grain | Oats, Malted | 1 kg (12.5%) | 80 % | 2 |
| Grain | Wheat, Torrified | 1 kg (12.5%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Galaxy | 20 g | 60 min | 15 % |
| Aroma (end of boil) | Amarillo | 25 g | 10 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 10 % |
| Aroma (end of boil) | Mosaic | 25 g | 5 min | 10 % |
| Aroma (end of boil) | Amarillo | 25 g | 5 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 6 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |