

# P&P Double NEIPA

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- 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 %