

## Double NEIPA v1

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **28**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | pale ale          | 4 kg (57.1%)  | 80 %  | 5   |
| Grain | Pilzneński        | 2 kg (28.6%)  | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.5 kg (7.1%) | 85 %  | 3   |

### Hops

| Use for   | Name         | Amount | Time      | Alpha acid |
|-----------|--------------|--------|-----------|------------|
| Boil      | Citra        | 40 g   | 5 min     | 10 %       |
| Whirlpool | Talus        | 40 g   | 15 min    | 10.5 %     |
| Whirlpool | Lemon drop   | 40 g   | 15 min    | 4.6 %      |
| Whirlpool | Enigma (AUS) | 40 g   | 4 min     | 17.2 %     |
| Dry Hop   | Talus        | 60 g   | 4 day(s)  | 18 %       |
| Dry Hop   | Lemon drop   | 60 g   | 20 day(s) | 4.6 %      |
| Dry Hop   | Enigma (AUS) | 60 g   | 7 day(s)  | 17.2 %     |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale  | Liquid | 300 ml | White Labs |

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name            | Amount | Use for  | Time   |
|-------------|-----------------|--------|----------|--------|
| Water Agent | Chlorek Wapnia  | 5 g    | Mash     | 70 min |
| Water Agent | Gips Piwowarski | 5 g    | Mash     | 70 min |
| Other       | witamina C      | 4 g    | Bottling | ---    |