

Double NEIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **61**
- SRM **4.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (68.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (19.6%) | 85 % | 3 |
| Adjunct | Pszenica niesłodowana | 0.6 kg (11.8%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 20 g | 30 min | 10.5 % |
| Whirlpool | Centennial | 50 g | 20 min | 10.5 % |
| Whirlpool | Mosaic | 50 g | 20 min | 10 % |
| Dry Hop | Centennial | 20 g | 7 day(s) | 10.5 % |
| Dry Hop | Centennial | 10 g | 3 day(s) | 10.5 % |
| Mash | Mosaic | 40 g | 3 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 200 ml | Wyeast Labs |