

NEIPA Bru1 Mackinac

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **3.2**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 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 **16.5 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 **10.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.5 kg (78.9%) | 80 % | 2 |
| Grain | Płatki owsiane | 1 kg (17.5%) | 60 % | 3 |
| Sugar | maltodextrine | 0.2 kg (3.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Whirlpool | Ahhromaaa | 50 g | 15 min | 16.7 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 30 g | 15 min | 15.5 % |
| Dry Hop | BRU-1 CP | 100 g | 3 day(s) | 13.6 % |
| Dry Hop | mackinac CP | 100 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 50 ml | Omega |

Notes

- Woda RO:kran 1:1

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

- zacieranie 18.5L - 3ml kwasu mlekowego
- wyładzanie 7.5L - 2.5 ml kwasu mlekowego

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