NEIPA na MARSH 2022

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **17**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **48 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **57 liter(s)**
- Total mash volume **76 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **57 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **70 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **57.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg *(42.1%)*	80 %	5
Grain	Viking Pilsner malt	6 kg *(31.6%)*	82 %	4
Grain	Viking Wheat Malt	4 kg *(21.1%)*	83 %	5
Grain	Płatki pszeniczne	1 kg *(5.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	100 g	15 min	9.5 %
Dry Hop	Equinox	100 g	7 day(s)	13.1 %
Dry Hop	Cascade	100 g	3 day(s)	6 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	22 g	Mangrove Jack's

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	20 g	Mash	60 min