

Primary NEIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **83**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (64.3%)	81 %	4
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3
Grain	Abbey Malt Weyermann	0.5 kg (7.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Bravo	20 g	5 min	15.5 %
Boil	Amarillo	50 g	5 min	9.5 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Cascade	50 g	20 min	6 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's