

# NEIPA Bravo Mandaryn

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (69.1%)	81 %	6
Grain	Vienna Malt	1 kg (13.8%)	78 %	8
Grain	Jęczmień niestodowany	0.25 kg (3.5%)	75 %	2
Grain	Caramel/Crystal Malt - 30L	0.3 kg (4.1%)	75 %	175
Grain	Acid Malt	0.1 kg (1.4%)	58.7 %	6
Grain	Weyermann pszeniczny ciemny	0.333 kg (4.6%)	80 %	18
Grain	Carahell	0.25 kg (3.5%)	77 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	10 g	65 min	13.8 %
Boil	Bravo	15 g	15 min	13.8 %
Boil	Mandarina Bavaria	30 g	10 min	9.2 %
Whirlpool	Mandarina Bavaria	30 g	20 min	9.2 %
Dry Hop	Mandarina Bavaria	40 g	3 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 LibertyBell	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min