

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
- wysładzanie 7.5L - 2.5 ml kwasu mlekowego
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