

## #36 Neipa Simcoe Sabro

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **29**
- SRM **4.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 3 kg (62.5%)   | 80 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (10.4%) | 82 %  | 3.5 |
| Grain | Płatki owsiane           | 0.4 kg (8.3%)  | 70 %  | 3   |
| Grain | Jęczmień niesłodowany    | 0.4 kg (8.3%)  | 65 %  | 2   |
| Grain | Płatki pszeniczne        | 0.4 kg (8.3%)  | 65 %  | 3   |
| Sugar | cukier                   | 0.1 kg (2.1%)  | 100 % | 0   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Simcoe  | 20 g   | 25 min   | 13.2 %     |
| Whirlpool | Sabro   | 20 g   | 25 min   | 15 %       |
| Dry Hop   | Simcoe  | 30 g   | 2 day(s) | 13.2 %     |
| Burzliwa  |         |        |          |            |
| Dry Hop   | Simcoe  | 50 g   | 5 day(s) | 13.2 %     |
| Dry Hop   | Sabro   | 30 g   | 5 day(s) | 15 %       |
| Dry Hop   | Equinox | 10 g   | 5 day(s) | 13.1 %     |

### Yeasts

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

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| s-33        | Ale         | Slant       | 50 ml         | ---               |
| wlp644      | Ale         | Liquid      | 25 ml         | White Labs        |

### **Extras**

| <b>Type</b> | <b>Name</b>  | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|--------------|---------------|----------------|-------------|
| Water Agent | Glukoamylaza | 0.5 g         | Secondary      | 99 day(s)   |