

# NEIPA V2 - Sabro &WAI-ITI

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **11**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (65.2%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (24.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Weyermann - Carapils	0.133 kg (2.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	WAI-ITI	15 g	30 min	4.1 %
Whirlpool	Sabro	15 g	30 min	15 %
Dry Hop	WAI-ITI	45 g	0 day(s)	4.1 %
Dry Hop	Sabro	45 g	0 day(s)	15 %
Dry Hop	WAI-ITI	90 g	0 day(s)	4.1 %
Dry Hop	Sabro	90 g	0 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---