

## #22 NEIPA w/ Sabro & Barbe Rouge

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (63.3%)	81 %	4
Grain	Pszeniczny	0.75 kg (19%)	85 %	4
Grain	Płatki pszeniczne	0.25 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.25 kg (6.3%)	85 %	3
Grain	Carahell	0.2 kg (5.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	20 min	15 %
Boil	Barbe Rouge	10 g	15 min	6.6 %
Aroma (end of boil)	Sabro	10 g	5 min	15 %
Whirlpool	Sabro	20 g	10 min	15 %
Whirlpool	Barbe Rouge	10 g	10 min	6.6 %
Dry Hop	Sabro	60 g	2 day(s)	15 %
Dry Hop	Barbe Rouge	30 g	2 day(s)	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	200 ml	White Labs