

# 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 | ---        |