

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 | --- |