

#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 **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	50 ml	---
wlp644	Ale	Liquid	25 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Glukoamylaza	0.5 g	Secondary	99 day(s)