

37. NEIPA Amarillo Citra Sabro

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (70.2%)	82 %	4
Grain	Płatki pszeniczne	1.2 kg (21.1%)	60 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (8.8%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	70 g	30 min	7.7 %
Whirlpool	Citra	70 g	30 min	12.1 %
Dry Hop	Sabro	50 g	3 day(s)	15.8 %
Dry Hop	Amarillo	30 g	3 day(s)	7.7 %
Dry Hop	Citra	30 g	3 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand