

NEIPA #4 - Sabro Single Hop IPA

- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Premium Pilsner Malt | 3.5 kg (56.5%) | 81 % | 3 |
| Grain | Płatki pszeniczne | 0.7 kg (11.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (9.7%) | 85 % | 3 |
| Grain | płatki żytnie | 0.55 kg (8.9%) | 85 % | 3 |
| Grain | płatki kukurydziane | 0.5 kg (8.1%) | 85 % | 3 |
| Grain | Carahell | 0.35 kg (5.6%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Sabro | 10 g | 50 min | 15 % |
| Aroma (end of boil) | Sabro | 5 g | 10 min | 15 % |
| Whirlpool | Sabro | 30 g | 30 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 50 ml | Fermentum Mobile |