

## NEIPA #4 - Sabro Single Hop IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- 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

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- <https://www.clawhammersupply.com/blogs/moonshine-still-blog/el-dorado-single-hop-ipa-recipe-a-juicy-hazy-neipa>

Fermentacja w 18 \* C

Półowa piwa po tygodniu dostanie ananasa 1kg i mango 0,5 kg  
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