

NEIPA Amarillo Citra Sabro

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **4.3**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **10.8 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 (66.7%) | 82 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (20%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.8 kg (13.3%) | 60 % | 3 |

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 |

Notes

- Woda RO 2:1 kran

zacieranie 22L -> 16RO + 6 kran -> 2.2 ml kwas mlekowy
wysładzanie 7.5L -> 5RO + 2.5 kran -> 1.5 ml kwas mlekowy
Feb 1, 2024, 3:56 PM