

# NEIPA Sabro & Idaho

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.17 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Notes

- 100g Sabro  
100g Idaho  
100g Citra  
50g Mosaic  
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