

## #41 Neipa2 Sabro Citra

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (67.6%)	80 %	4
Grain	Abbey Malt Weyermann	0.2 kg (5.4%)	75 %	45
Grain	Słód pszeniczny Bestmalz	0.2 kg (5.4%)	82 %	3
Grain	Płatki owsiane	0.3 kg (8.1%)	60 %	3
Adjunct	Pszenica niesłodowana	0.3 kg (8.1%)	60 %	3
Grain	Jęczmień niesłodowany	0.2 kg (5.4%)	60 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	20 g	25 min	11 %
Whirlpool	Sabro	20 g	25 min	15 %
Dry Hop	Sabro	20 g	7 day(s)	15 %
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Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Sabro	60 g	3 day(s)	15 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wlp644	Ale	Slant	50 ml	---