

# 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  
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