

YCH022

SABRO® NEIPA

TASTING NOTES: CITRUS • STONE FRUIT • COCONUT • BERRY • PINE



SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.058	1.013	19	6.1%

INGREDIENTS

GRAINS	AMOUNT
2-Row Malt.....	60%
White Wheat	25%
Flaked Oats	15%

YEAST & ADJUNCTS	AMOUNT
London III	14.5 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Simcoe® Brand.....	T-90 Pellets	13%	Flameout.....	1.9 g/L
Sabro® Brand.....	T-90 Pellets	14%	Dry Hop 1	3.8 g/L
Mosaic® Brand.....	Cryo Hops® Pellets	22%	Dry Hop 2	3.8 g/L
Simcoe® Brand.....	T-90 Pellets	13%	Dry Hop 2	3.8 g/L

INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 152°F/67°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil.
- STEP 5** After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.
- STEP 6** After 60 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool hop additions.
Note: All whirlpool additions are calculated based on a 15 minute whirlpool starting at 204°F/96°C.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 66°F/19°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 9** Pitch the appropriate amount of London III yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Add first dry hops at middle of active fermentation, with approximately 1.024-1.032 specific gravity left before final gravity.
- STEP 11** After final gravity has been reached, add second dry hop for 3 days at 70°F/21°C, rousing once at 24hrs with CO2 bubbles
- STEP 12** After 2-3 days and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C.
Transfer to a keg and carbonate or bottle condition.

