

## 5. AIPA SABRO

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **58 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **20 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (64.7%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.4 kg (11.8%) | 83 %  | 5   |
| Grain | Płatki pszeniczne    | 0.4 kg (11.8%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (11.8%) | 85 %  | 3   |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Sabro | 10 g   | 60 min   | 14.8 %     |
| Boil      | Sabro | 5 g    | 20 min   | 14.8 %     |
| Boil      | Sabro | 5 g    | 15 min   | 14.8 %     |
| Boil      | Sabro | 5 g    | 10 min   | 14.8 %     |
| Boil      | Sabro | 5 g    | 5 min    | 14.8 %     |
| Whirlpool | Sabro | 5 g    | 0 min    | 14.8 %     |
| Dry Hop   | Sabro | 50 g   | 2 day(s) | 14.8 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |     |
|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 300 ml | --- |
|--------------|-----|-------|--------|-----|

## Notes

- Kwasy mlekowe do PH wody 2ml  
*Dec 18, 2020, 7:52 AM*