

# ALE Sparrow

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **92**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **77C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.8 kg (100%) | 85 %  | 7   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| First Wort          | Falconer's Flight | 30 g   | 15 min   | 11.3 %     |
| Boil                | Falconer's Flight | 20 g   | 60 min   | 11.3 %     |
| Aroma (end of boil) | Falconer's Flight | 20 g   | 5 min    | 11.3 %     |
| Whirlpool           | Falconer's Flight | 20 g   | 0 min    | 11.3 %     |
| Dry Hop             | Falconer's Flight | 30 g   | 4 day(s) | 11.3 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |