

# PALE ALE SH Sabro

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Soufflet	1.95 kg (65%)	80 %	4
Grain	Oats, Flaked	0.45 kg (15%)	80 %	2
Grain	Wheat, Flaked	0.45 kg (15%)	77 %	4
Grain	Bestmalz Carmel Pils	0.15 kg (5%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	15 %
Whirlpool	Sabro	50 g	1 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wlp644	Ale	Liquid	1000 ml	Wlp