

# Sao Gabriel

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **6.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

## Steps

- Temp **55 C**, Time **60 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **12 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **60 min** at **55C**
- Keep mash **90 min** at **68C**
- Keep mash **12 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10.7 kg (90.7%)	85 %	7
Grain	Weyermann - Carared	1 kg (8.5%)	75 %	45
Grain	Weyermann - Vienna Malt	0.1 kg (0.8%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	70 min	6 %
Boil	Simcoe	50 g	30 min	13.2 %
Boil	Citra	10 g	30 min	12 %
Boil	Cascade	90 g	15 min	6 %
Aroma (end of boil)	Cascade	40 g	5 min	6 %
Dry Hop	Cascade	50 g	10 day(s)	6 %
Dry Hop	Simcoe	50 g	10 day(s)	13.2 %
Dry Hop	Yellow Sub	100 g	10 day(s)	6.4 %
Dry Hop	Citra	90 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale	Ale	Liquid	200 ml	Wyeast Labs
PC 1026 British Cask Ale, 2 Pakete				