SH Sabro

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(66%)*	80 %	5
Grain	Pszeniczny	1 kg *(18.9%)*	85 %	4
Grain	Płatki owsiane	0.8 kg *(15.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sabro	5 g	60 min	15 %
Aroma (end of boil)	sabro	20 g	14 min	15 %
Dry Hop	sabro	25 g	---	15 %
Dry Hop	sabro	25 g	7 day(s)	15 %
Dry Hop	sabro	25 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Notes

- http://www.blog.homebrewing.pl/new-england-ipavermont-ipa/

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Wsyp płatki do 4l ciepłej wody i powoli podnieś temperaturę do 100°C, ciągle mieszając.
Dec 4, 2020, 7:24 PM

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