# Sabro SH IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 3 kg *(75%)* | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg *(12.5%)* | 82 % | 5 |
| Grain | Abbey Castle | 0.3 kg *(7.5%)* | 80 % | 45 |
| Grain | Weyermann - Carapils | 0.2 kg *(5%)* | 78 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | sabro | 10 g | 60 min | 15 % |
| Boil | sabro | 25 g | 15 min | 15 % |
| Dry Hop | sabro | 65 g | 3 day(s) | 15 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| us-05 | Ale | Dry | 11 g | fermentis |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.