

# Sabro IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount       | Yield  | EBC |
|-------|-------------------------|--------------|--------|-----|
| Grain | Fawcett - Golden Promis | 3.6 kg (90%) | 79.5 % | 6   |
| Grain | Bestmalz - Carapils     | 0.2 kg (5%)  | 75 %   | 5   |
| Grain | Acid Malt               | 0.2 kg (5%)  | 58.7 % | 6   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| First Wort          | Sabro | 15 g   | 60 min   | 15 %       |
| Boil                | Sabro | 5 g    | 20 min   | 15 %       |
| Boil                | Sabro | 5 g    | 15 min   | 15 %       |
| Boil                | Sabro | 5 g    | 10 min   | 15 %       |
| Boil                | Sabro | 5 g    | 5 min    | 15 %       |
| Aroma (end of boil) | Sabro | 5 g    | 0 min    | 15 %       |
| Whirlpool           | Sabro | 30 g   | 0 min    | 15 %       |
| Dry Hop             | Saro  | 80 g   | 3 day(s) | 15 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |        |        |             |
|--------------------------|-----|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 200 ml | Wyeast Labs |
|--------------------------|-----|--------|--------|-------------|

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gpis piwowarski | 1 g    | Mash    | 0 min  |
| Fining      | Whirfloc        | 1 g    | Boil    | 15 min |