

Sabre

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Płatki owsiane	0.8 kg (12.9%)	60 %	3
Grain	płatki jęczmienne	0.4 kg (6.5%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	10.6 %
Whirlpool	Amarillo	20 g	30 min	9.4 %
Whirlpool	Mosaic	20 g	30 min	9.3 %
Whirlpool	Sabro	10 g	30 min	13.3 %
Dry Hop	Amarillo	80 g	3 day(s)	9.4 %
Dry Hop	Mosaic	80 g	3 day(s)	9.3 %
Dry Hop	Sabro	40 g	3 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	13 g	---

Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	1 g	Boil	10 min
Other	Witamina C	5 g	Bottling	---