

Red Sabro

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **13.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Pilznieński | 5 kg (93.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.2 kg (3.7%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.16 kg (3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Warrior | 15 g | 40 min | 15.2 % |
| Boil | Warrior | 25 g | 15 min | 15.2 % |
| Boil | Warrior | 10 g | 1 min | 15.2 % |
| Dry Hop | Sabro | 100 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |