

# Sabro IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **31**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (76.9%)	80 %	5
Grain	Płatki owsiane	0.8 kg (10.3%)	60 %	3
Grain	Płatki pszeniczne	1 kg (12.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	5 min	12 %
Boil	Sabro	20 g	5 min	13.8 %
Whirlpool	Sabro	80 g	10 min	13.8 %
Dry Hop	Sabro	200 g	2 day(s)	13.8 %
Dry Hop	Citra	70 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	1100 ml	White Labs