

Sabro SH IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **78**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (70.6%) | 82 % | 4 |
| Grain | Płatki owsiane | 2.5 kg (29.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Whirlpool | Sabro | 200 g | 25 min | 15 % |
| Dry Hop | Sabro | 300 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 150 ml | Omega |

Notes

- Woda RO:kran 1:1
zacieranie 32.5L -> 2.5 ml kwas mlekowy
wysładzanie 6L -> 1 ml kwas mlekowy
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