

## Sauer Power 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilznieński    | 3 kg (55.6%)  | 81 %  | 4   |
| Grain | Pszeniczny     | 2 kg (37%)    | 85 %  | 4   |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 5 g    | 60 min | 12.7 %     |
| Boil    | Citra   | 10 g   | 15 min | 13.8 %     |
| Boil    | Citra   | 40 g   | 1 min  | 13.8 %     |
| Boil    | Denali  | 40 g   | 1 min  | 12 %       |
| Boil    | denali  | 10 g   | 1 min  | 12 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |           |      |      |        |
|-------|-----------|------|------|--------|
| Other | San Probi | 20 g | Mash | 48 min |
|-------|-----------|------|------|--------|