

SH Sabro

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (66%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (18.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (15.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | sabro | 5 g | 60 min | 15 % |
| Aroma (end of boil) | sabro | 20 g | 14 min | 15 % |
| Dry Hop | sabro | 25 g | --- | 15 % |
| Dry Hop | sabro | 25 g | 7 day(s) | 15 % |
| Dry Hop | sabro | 25 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- <http://www.blog.homebrewing.pl/new-england-ipavermont-ipa/>

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

Wsyp płatki do 4l ciepłej wody i powoli podnieś temperaturę do 100°C, ciągle mieszając.
Dec 4, 2020, 7:24 PM