

5. AIPA SABRO

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **58 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **20 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (64.7%)	80 %	5
Grain	Viking Wheat Malt	0.4 kg (11.8%)	83 %	5
Grain	Płatki pszeniczne	0.4 kg (11.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (11.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	14.8 %
Boil	Sabro	5 g	20 min	14.8 %
Boil	Sabro	5 g	15 min	14.8 %
Boil	Sabro	5 g	10 min	14.8 %
Boil	Sabro	5 g	5 min	14.8 %
Whirlpool	Sabro	5 g	0 min	14.8 %
Dry Hop	Sabro	50 g	2 day(s)	14.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	---
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Notes

- Kwasy mlekowe do PH wody 2ml
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