

CoLab #2 - Jednochmielowe Sabro Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (35.7%)	80 %	5
Grain	Strzegom Pilzneński	1.6 kg (57.1%)	80 %	4
Grain	Płatki owsiane	0.2 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sabro	10 g	10 min	14 %
Whirlpool	Sabro	40 g	5 min	14 %
Dry Hop	Sabro	50 g	4 day(s)	14 %
Dry Hop	Sabro	50 g	2 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	2 g	Mash	40 min
Water Agent	Kwas askorbinowy	2 g	Bottling	---