

# Red Sabro

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **13.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (93.3%)	81 %	4
Grain	Pszeniczny	0.2 kg (3.7%)	85 %	4
Grain	Jęczmień palony	0.16 kg (3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	40 min	15.2 %
Boil	Warrior	25 g	15 min	15.2 %
Boil	Warrior	10 g	1 min	15.2 %
Dry Hop	Sabro	100 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis