

# sabro strata

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **58**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	10.5 %
Aroma (end of boil)	Sabro	50 g	5 min	15 %
Aroma (end of boil)	Strata	50 g	5 min	15 %
Whirlpool	Sabro	50 g	0 min	15 %
80st 30min				
Whirlpool	Strata	50 g	0 min	15 %
Dry Hop	Sabro	100 g	3 day(s)	15 %
Dry Hop	Strata	100 g	3 day(s)	13.6 %