

# SH SSABRO

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount        | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilznieński    | 5 kg (78.1%)  | 81 %  | 4   |
| Grain | Biscuit Malt   | 0.3 kg (4.7%) | 79 %  | 45  |
| Grain | Pszeniczny     | 0.1 kg (1.6%) | 85 %  | 4   |
| Grain | Płatki owsiane | 1 kg (15.6%)  | 85 %  | 3   |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | sabro | 25 g   | 60 min   | 15 %       |
| Boil      | sabro | 20 g   | 5 min    | 15 %       |
| Whirlpool | sabro | 20 g   | 0 min    | 15 %       |
| Dry Hop   | sabro | 85 g   | 3 day(s) | 15 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 150 ml | ---        |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g    | Boil    | 60 min |

|             |                 |     |      |        |
|-------------|-----------------|-----|------|--------|
| Water Agent | gips piwowarski | 5 g | Mash | 60 min |
|-------------|-----------------|-----|------|--------|