

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	Pilzneński	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
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