

# Sabro Session IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **64**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	6 kg (50%)	80 %	4
Grain	Pszeniczny	0.5 kg (4.2%)	85 %	4
Grain	Żytni	0.5 kg (4.2%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	75 g	30 min	15.5 %
Boil	Sabro	50 g	10 min	14.8 %
Whirlpool	Sabro	50 g	0 min	14.8 %
Dry Hop	Sabro	200 g	10 day(s)	14.8 %
Dry Hop	Sabro	100 g	5 day(s)	14.8 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis