

# Hazy IPA - Sabro

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (34.3%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	Oats, Flaked	1 kg (28.6%)	70 %	2
Grain	Carahell	0.25 kg (7.1%)	77 %	26
Grain	Acid Malt	0.05 kg (1.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.3 %
Boil	Sabro	20 g	15 min	15.8 %
Aroma (end of boil)	Sabro	20 g	0 min	15.8 %
Dry Hop	Sabro	60 g	5 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	2 g	Boil	60 min
Water Agent	Witamina C	2 g	Bottling	---