

Sabro IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **31**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (76.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (10.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (12.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 30 g | 5 min | 12 % |
| Boil | Sabro | 20 g | 5 min | 13.8 % |
| Whirlpool | Sabro | 80 g | 10 min | 13.8 % |
| Dry Hop | Sabro | 200 g | 2 day(s) | 13.8 % |
| Dry Hop | Citra | 70 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|---------|------------|
| WLP066 - London Fog | Ale | Slant | 1100 ml | White Labs |