

# Sabro SH IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **78**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (70.6%)	82 %	4
Grain	Płatki owsiane	2.5 kg (29.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	200 g	25 min	15 %
Dry Hop	Sabro	300 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	150 ml	Omega

## Notes

- Woda RO:kran 1:1  
zacieranie 32.5L -> 2.5 ml kwas mlekowy  
wysładzanie 6L -> 1 ml kwas mlekowy  
*Feb 7, 2025, 3:20 PM*