

5. AIPA SABRO

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **58 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **20 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (64.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.4 kg (11.8%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.4 kg (11.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (11.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Sabro | 10 g | 60 min | 14.8 % |
| Boil | Sabro | 5 g | 20 min | 14.8 % |
| Boil | Sabro | 5 g | 15 min | 14.8 % |
| Boil | Sabro | 5 g | 10 min | 14.8 % |
| Boil | Sabro | 5 g | 5 min | 14.8 % |
| Whirlpool | Sabro | 5 g | 0 min | 14.8 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 14.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 300 ml | --- |
|--------------|-----|-------|--------|-----|

Notes

- Kwasy mlekowe do PH wody 2ml
Dec 18, 2020, 7:52 AM