

# Foggy Sabro + Eureka!

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **69 C**, Time **10 min**
- Temp **73 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **10 min** at **69C**
- Keep mash **60 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (50%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (16.7%)	82 %	4
Grain	castle malting oat malt	0.4 kg (13.3%)	73 %	3
Grain	Platki owsiane	0.4 kg (13.3%)	85 %	3
Grain	Rice, Flaked	0.2 kg (6.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	sabro	20 g	15 min	15 %
Whirlpool	Eureka!	20 g	15 min	18 %
Dry Hop	sabro	35 g	3 day(s)	15 %
Dry Hop	Eureka!	35 g	3 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp066	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	5 min