

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|----------|--------|
| Water Agent | gips piwowarski | 2 g | Boil | 60 min |
| Water Agent | Witamina C | 2 g | Bottling | --- |