

PALE ALE SH Sabro

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński Soufflet | 1.95 kg (65%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.45 kg (15%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.45 kg (15%) | 77 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.15 kg (5%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Sabro | 10 g | 60 min | 15 % |
| Whirlpool | Sabro | 50 g | 1 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|---------|------------|
| Wlp644 | Ale | Liquid | 1000 ml | Wlp |