

# S.M.A.S.H. SABRO

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **74**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name     | Amount      | Yield | EBC |
|-------|----------|-------------|-------|-----|
| Grain | Pale Ale | 8 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Sabro | 25 g   | 60 min   | 13.9 %     |
| Boil    | Sabro | 25 g   | 30 min   | 13.9 %     |
| Boil    | Sabro | 25 g   | 15 min   | 13.9 %     |
| Boil    | Sabro | 25 g   | 10 min   | 13.9 %     |
| Boil    | Sabro | 25 g   | 5 min    | 13.9 %     |
| Dry Hop | Sabro | 75 g   | 7 day(s) | 13.9 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |