

# Sabro and Citrus

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Viking Vienna Malt	1 kg (25%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	15 %
Aroma (end of boil)	Sabro	40 g	5 min	15 %
Aroma (end of boil)	Sabro	50 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Citrus A04	Ale	Liquid	155 ml	Imperial Yeast