

# Sabro IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **5.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Golden Promis	3.6 kg (90%)	79.5 %	6
Grain	Bestmalz - Carapils	0.2 kg (5%)	75 %	5
Grain	Acid Malt	0.2 kg (5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sabro	15 g	60 min	15 %
Boil	Sabro	5 g	20 min	15 %
Boil	Sabro	5 g	15 min	15 %
Boil	Sabro	5 g	10 min	15 %
Boil	Sabro	5 g	5 min	15 %
Aroma (end of boil)	Sabro	5 g	0 min	15 %
Whirlpool	Sabro	30 g	0 min	15 %
Dry Hop	Saro	80 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Liquid	200 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gpis piwowarski	1 g	Mash	0 min
Fining	Whirfloc	1 g	Boil	15 min