

# Sabro SH IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (12.5%)	82 %	5
Grain	Abbey Castle	0.3 kg (7.5%)	80 %	45
Grain	Weyermann - Carapils	0.2 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sabro	10 g	60 min	15 %
Boil	sabro	25 g	15 min	15 %
Dry Hop	sabro	65 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis