

# Sao Gabriel

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **6.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

## Steps

- Temp **55 C**, Time **60 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **12 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **60 min** at **55C**
- Keep mash **90 min** at **68C**
- Keep mash **12 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 10.7 kg (90.7%) | 85 %  | 7   |
| Grain | Weyermann - Carared       | 1 kg (8.5%)     | 75 %  | 45  |
| Grain | Weyermann - Vienna Malt   | 0.1 kg (0.8%)   | 81 %  | 8   |

## Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil                | Cascade    | 20 g   | 70 min    | 6 %        |
| Boil                | Simcoe     | 50 g   | 30 min    | 13.2 %     |
| Boil                | Citra      | 10 g   | 30 min    | 12 %       |
| Boil                | Cascade    | 90 g   | 15 min    | 6 %        |
| Aroma (end of boil) | Cascade    | 40 g   | 5 min     | 6 %        |
| Dry Hop             | Cascade    | 50 g   | 10 day(s) | 6 %        |
| Dry Hop             | Simcoe     | 50 g   | 10 day(s) | 13.2 %     |
| Dry Hop             | Yellow Sub | 100 g  | 10 day(s) | 6.4 %      |
| Dry Hop             | Citra      | 90 g   | 10 day(s) | 12 %       |

## Yeasts

| Name                               | Type | Form   | Amount | Laboratory  |
|------------------------------------|------|--------|--------|-------------|
| Wyeast - British Ale               | Ale  | Liquid | 200 ml | Wyeast Labs |
| PC 1026 British Cask Ale, 2 Pakete |      |        |        |             |