

Sauer Power 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilznieński | 3 kg (55.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (37%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 5 g | 60 min | 12.7 % |
| Boil | Citra | 10 g | 15 min | 13.8 % |
| Boil | Citra | 40 g | 1 min | 13.8 % |
| Boil | Denali | 40 g | 1 min | 12 % |
| Boil | denali | 10 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------|------|------|--------|
| Other | San Probi | 20 g | Mash | 48 min |
|-------|-----------|------|------|--------|