

# SMASH Sabro

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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 **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (100%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	5 g	60 min	14.8 %
Boil	Sabro	10 g	30 min	14.8 %
Boil	Sabro	15 g	10 min	14.8 %
Aroma (end of boil)	Sabro	30 g	0 min	14.8 %
Dry Hop	Sabro	40 g	3 day(s)	14.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---