

Sabro

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **86**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (74.2%)	80 %	4
Grain	Viking Pale Ale malt	0.7 kg (22.6%)	80 %	5
Grain	Pszeniczny	0.1 kg (3.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	9.7 %
Aroma (end of boil)	Sabro	15 g	20 min	13.8 %
Aroma (end of boil)	talus	15 g	20 min	8.2 %
Aroma (end of boil)	Centennial	5 g	20 min	9.7 %
Aroma (end of boil)	Sabro	15 g	0 min	13.8 %
Aroma (end of boil)	talus	15 g	0 min	8.2 %
Aroma (end of boil)	centenial	5 g	0 min	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fm 702	Ale	Liquid	30 ml	---