

# Sauer Power

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.5 kg (51.7%) | 80 %  | 7   |
| Grain | Pszeniczny             | 1.2 kg (41.4%) | 85 %  | 4   |
| Grain | Briess - Carapils Malt | 0.2 kg (6.9%)  | 74 %  | 3   |

## Extras

| Type  | Name      | Amount | Use for | Time   |
|-------|-----------|--------|---------|--------|
| Other | San Probi | 10 g   | Mash    | 48 min |