

## SH sabro

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **91**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (84.6%)	85 %	7
Grain	Platki owsiane	0.4 kg (6.2%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (3.1%)	78 %	4
Grain	Wheat, Flaked	0.4 kg (6.2%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	25 g	60 min	15 %
Boil	Sabro	20 g	30 min	15 %
Boil	Sabro	25 g	20 min	15 %
Boil	Sabro	20 g	10 min	15 %
Boil	Sabro	30 g	5 min	15 %
Boil	Sabro	65 g	1 min	15 %
Dry Hop	Sabro	115 g	4 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's
--------------------------------------	-----	-----	------	-----------------