

# West Coast Sabro Ipa

---

- Gravity **14.5 BLG**
- ABV ---
- IBU **65**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pilzneński           | 3 kg (50%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Sabro    | 50 g   | 0 min    | 13.9 %     |
| Whirlpool           | Sabro    | 50 g   | 25 min   | 13.9 %     |
| Dry Hop             | Sabro    | 100 g  | 3 day(s) | 13.9 %     |
| Boil                | Izabella | 70 g   | 60 min   | 6.6 %      |

## Yeasts

| Name                              | Type | Form  | Amount | Laboratory      |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Slant | 500 ml | Mangrove Jack's |