West Coast Sabro Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- 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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.