

# Batch #3 - May 30, 2021

## Sabro IPA - 5.9%

### American IPA

Brewer: Sonicus

Type: All Grain

IBU : 68 (Tinseth)  
 BU/GU : 1.2  
 Color : 18 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.052  
 Original Gravity : 1.057  
 Final Gravity : 1.012

### Fermentables (9 kg)

8 kg - Clear Choice Malt ® Extra Pale 3.7 EBC...  
 1 kg - Caramel 100 100 EBC (11.1%)  
 500 g - Rice Hulls 0 EBC

### Hops (250 g)

60 min - 45 g - Sabro - 15% (41 IBU)  
 15 min - 60 g - Sabro - 15% (27 IBU)

### Dry Hops

7 days - 145 g - Sabro - 15%

### Miscellaneous

Mash - 11.5 g - Calcium Chloride (CaCl2) 33%  
 Mash - 7.3 g - Epsom Salt (MgSO4)  
 Mash - 12.8 g - Gypsum (CaSO4)  
 10 min - Boil - 8.5 g - Irish Moss

### Yeast

2 pkg - Fermentis Safale American US-05

### Oma kattila 45

Batch Size : 37 L  
 Boil Size : 46.8 L  
 Post-Boil Vol : 42.5 L

Mash Water : 36.8 L  
 Sparge Water : 16.77 L  
 Boil Time : 60 min  
 Total Water : 53.57 L



18 EBC

Brewhouse Efficiency: 75%  
 Mash Efficiency: 82.7%

### Mash Profile

High fermentability  
 65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 22 °C - 14 days - Primary

### Water Profile

Espoo (Style - American IPA)  
 Ca 100 Mg 15 Na 7 Cl 50 SO 194

SO/Cl ratio: 3.9  
 Mash pH: 5.43

### Measurements

Mash pH:

Boil Volume: 45

Pre-Boil Gravity: 1.050

Post-Boil Kettle Volume: 42

Original Gravity: 1.057

Fermenter Top-Up:

Fermenter Volume: 36

Final Gravity: 1.007

Bottling Volume: 32

Batch Log	
May 30, 2021	Brew Date
May 30, 2021	Fermentation Start
May 30, 2021 12:38 PM	Status: Brewing
May 30, 2021 5:48 PM	Status: Fermenting
June 12, 2021	Bottling Date

# Batch #3 - May 30, 2021

## Batch Log

June 12, 2021 12:55 PM	Status: Completed
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