

SMaSH Sabro - 6.6%

Specialty IPA
Author: The Thirsty Otter

Type: All Grain

IBU : 63 (Tinseth)
BU/GU : 1
Colour : 9 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.061
Total Gravity : 1.063
Final Gravity : 1.013

Fermentables (1.5 kg)
1.5 kg - Golden Promise Pale Ale Malt 5 EBC (...
^ The Malt Miller (UK) MAL-00-034
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (44.4 g)
15 min - 6.4 g - Sabro (T90) - 14.8% (23 IBU)
^ The Malt Miller (UK) HOP-05-024
10 min - 6.4 g - Sabro (T90) - 14.8% (18 IBU)
^ The Malt Miller (UK) HOP-05-024
5 min - 6.4 g - Sabro (T90) - 14.8% (12 IBU)
^ The Malt Miller (UK) HOP-05-024

Hop Stand
20 min hopstand @ 80 °C
20 min 80 °C - 12.6 g - Sabro (T90) - 14.8% (...
^ The Malt Miller (UK) HOP-05-024

Dry Hops
7 days - 12.6 g - Sabro (T90) - 14.8%
^ The Malt Miller (UK) HOP-05-024

Miscellaneous
Mash - 4.5 l - NL Spa Reine Flat Mineral Water
^ Lot # 20210413
^ AH (NL)
Mash - 5.71 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.87 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.88 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Sparge - 4.82 l - NL Spa Reine Flat Mineral W...
^ Lot # 20210413
^ AH (NL)
60 min - Boil - 0.15 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL)
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
Bottling - 15 items - 33 cl Steinie bottle (s...
^ Brouwstore (NL) 017.500.0

Yeast
0.7 pkg - Lallemend (LalBrew) New England

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.5 L
Sparge Water : 4.82 L
Boil Time : 60 min
Total Water : 9.32 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
10 American DIPA (75 min)
67.6 °C - Strike Temp
62 °C - 45 min - Stir frequently
68 °C - 30 min - Stir frequently

Fermentation Profile
01 Ale + DR + Conditioning
17 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
17 °C - 14 days - Carbonation
15 °C - 28 days - Conditioning

Water Profile
NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 100 Mg 11 Na 3 Cl 134 SO 93 HCO 17

SO/Cl ratio: 0.7
Mash pH: 5.41
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

SMaSH Sabro

Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).