

Surly Brewing Co - Sabrotooth Tiger (clone) - 6.4%

New England IPA

Author:

Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.34
Colour : 12 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.069
Final Gravity : 1.020

Fermentables (1.81 kg)

1.17 kg - Bohemian Pilsner 3.5 EBC (64.6%)
190 g - Oats Golden Naked 18 EBC (10.5%)
190 g - Wheat Malt 3 EBC (10.5%)
120 g - Carapils 4 EBC (6.6%)
120 g - Maltodextrin 5.9 EBC (6.6%)
^ The Malt Miller (UK) SUG-00-006
20 g - Honey Malt 60 EBC (1.1%)

Hops (102.2 g)

Hop Stand

25 min hopstand @ 80 °C
25 min - 14.6 g - Mosaic - 12% (10 IBU)
25 min - 14.6 g - Sabro - 14.8% (13 IBU)

Dry Hops

5 days - 36.5 g - Mosaic - 12%
5 days - 36.5 g - Sabro - 14.8%

Miscellaneous

Mash - 5.84 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.31 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.9 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.89 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
60 min - Boil - 0.15 g - Lipohop K
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
Bottling - 15 items - Steinie bottle 33 cl (s...
^ Brouwstore (NL) 017.500.0

Yeast

0.2 pkg - Fermentis Safale American US-05
^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 5.07 L
Sparge Water : 4 L
Boil Time : 60 min
HLT Water : 4 L
Top-Up Water : 0.43 L
Total Water : 9.5 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
74.4 °C - Strike Temp
68 °C - 60 min - Temperature

Fermentation Profile

Ale
35 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 100 Mg 11 Na 16 Cl 154 SO 93 HCO 17

SO/Cl ratio: 0.6
Mash pH: 5.39
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:



12 EBC

Surly Brewing Co - Sabrotooth Tiger...

Recipe Notes

Target:

ABV = 6.7 %

IBU =

This tiger prowls. Born of ferocious hop character from Sabro, Citra, and experimental hops for savage, fruit-forward flavors, Sabrotooth Tiger preys on lesser IPAs with a formidable bite.