

09 SMASH Sabro - 6.6%

Specialty IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 69 (Tinseth)
 Colour : 10 EBC
 Carbonation : 2.6 CO₂-vol

Pre-Boil Gravity : 1.047
 Post-Boil Gravity : 1.061
 Original 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% (25 IBU)
 ^ The Malt Miller (UK) HOP-05-024
 10 min - 6.4 g - Sabro (T90) - 14.8% (20 IBU)
 ^ The Malt Miller (UK) HOP-05-024
 5 min - 6.4 g - Sabro (T90) - 14.8% (14 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% (...)

Dry Hops

Day 7 - 12.6 g - Sabro (T90) - 14.8%

Miscellaneous

Mash - 0.47 g - Epsom Salt (MgSO₄)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.4 g - Gypsum (CaSO₄)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 Sparge - 0.87 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK)
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL)
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 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

01 Brouwput 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 DIP A (75 min)
 67.6 °C - Strike Temp
 62 °C - 45 min - Stir frequently
 68 °C - 30 min - Stir frequently

Fermentation Profile

Ale
 20 °C - 14 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 100 Mg 15 Na 68 Cl 92 SO 212

SO/Cl ratio: 2.3

Mash pH: 5.4
 Sparge pH: 6

Measurements

Mash pH

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



10 EBC

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[www.brewfather.app](https://web.brewfather.app)

Recipe Notes

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