

09 SMaSH Sabro - 6.6%

Specialty IPA

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Type: All Grain

IBU : 75 (Tinseth)
 Colour : 10 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.046
 Post-Boil Gravity : 1.061
 Original Gravity : 1.063
 Final Gravity : 1.013

Fermentables (1.53 kg)

1.5 kg - Golden Promise Pale Ale Malt 5 EBC (...
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (44.4 g)

15 min - 6.4 g - Sabro (T90) - 14.8% (26 IBU)
 10 min - 6.4 g - Sabro (T90) - 14.8% (21 IBU)
 5 min - 6.4 g - Sabro (T90) - 14.8% (15 IBU)

Hop Stand

20 min hopstand @ 82.2 °C
 20 min 82.2 °C - 12.6 g - Sabro (T90) - 14.8%...

Dry Hops

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

Miscellaneous

Mash - 0.57 g - Epsom Salt (MgSO4)
 Mash - 2.36 g - Gypsum (CaSO4)
 Mash - 1.1 ml - Lactic Acid 80% 80%
 Mash - 3 items - pH paper strips 5.2 - 6.8
 60 min - Boil - 0.15 g - Lipohop K
 10 min - Boil - 1 g - Irish Moss
 10 min - Boil - 0.05 g - Lallemand Servomyces
 10 min - Boil - 1 items - Wort Chiller
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Lallemand (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%



10 EBC

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

Ale
 20 °C - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 100 Mg 15 Na 67 Cl 71 SO 209

SO/Cl ratio: 2.9

Mash pH: 5.41

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:

Recipe Notes

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