



Recipe Name: SoCo Sabro IPA

Recipe Type: **All Grain**

Recipe Style: **American IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.063
 Actual Original Gravity (OG): _____
 Estimated Final Gravity (FG): 1.014
 Actual Final Gravity (FG): _____
 Estimated Alcohol By Volume (ABV): 6.5%
 Actual Alcohol By Volume (ABV): _____
 Intl. Bitterness Units (IBU): 51.1
 SRM (Color): 6.3

Grains Included in this Kit:

11.5 LB 2 Row Malt
12 oz Caramel Vienna Malt
6 oz Aromatic Malt

Extract Or Other Sugars in this Kit:

Hops Included in this Kit:

1 oz Sabro Hops add with 60 minutes left in boil
0.25 oz Sabro Hops add with 15 minutes left in boil
0.25 oz Sabro Hops add with 5 minutes left in boil
0.5 oz Sabro Hops whirlpool for 15 minutes at 175°F
1 oz Sabro Hops Dry Hop in Secondary for 5 days

Total Boil Time: 60 Minutes

Flavoring or Spices in this Kit:

Recommended Yeast (Sold Separately)

Fermentis: Safale US-05 11.5 G (Dry)
CellarScience Cali American Ale Yeast (Dry)
Lallemand: BRY-97 West Coast Ale (Dry)
Community Cultures Cali Girl Yeast (Liquid)
Wyeast 1056 American Ale (liquid)
White Labs: WLP001 – California Ale (liquid)
Omega: OYL-004 West Coast Ale I (liquid)

Notes About My Beer:

Appearance

Aroma

Flavor

Overall
