

# Low alco Sabro APA

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **17**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **74 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **80.8C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (66.7%)	81 %	4
Grain	Pszeniczny	0.3 kg (10%)	85 %	4
Grain	Abbey Malt Weyermann	0.25 kg (8.3%)	75 %	45
Grain	Słód owsiany Fawcett	0.25 kg (8.3%)	61 %	5
Grain	Żytni	0.2 kg (6.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	15 min	15 %
Dry Hop	Sabro	80 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis