

APA Sabro 12 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **68**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (64.5%) | --- % | 4 |
| Grain | Strzegom Pilzniejszy | 2 kg (32.3%) | --- % | 2 |
| Grain | cookie | 0.2 kg (3.2%) | --- % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 11 % |
| Boil | Sabro | 25 g | 20 min | 15 % |
| Boil | Cascade | 7 g | 20 min | 6 % |
| Boil | Sabro | 25 g | 5 min | 15 % |
| Boil | Cascade | 7 g | 5 min | 6 % |
| Boil | Sabro | 20 g | 1 min | 15 % |
| Boil | Cascade | 7 g | 1 min | 6 % |
| Dry Hop | Sabro | 30 g | 7 day(s) | 15 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |