

## #12 Sabrerro

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **8.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

| Type           | Name                     | Amount         | Yield | EBC |
|----------------|--------------------------|----------------|-------|-----|
| Liquid Extract | polding jasne            | 1.7 kg (44.7%) | 78 %  | 20  |
| Liquid Extract | polding ale              | 1.7 kg (44.7%) | 78 %  | 40  |
| Grain          | Karmelowy Jasny<br>30EBC | 0.25 kg (6.6%) | 75 %  | --- |
| Grain          | Pilzneński               | 0.15 kg (3.9%) | 81 %  | 4   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 15 g   | 60 min   | 8.2 %      |
| Boil    | Sabro   | 5 g    | 60 min   | 12.2 %     |
| Boil    | Sabro   | 30 g   | 10 min   | 12.2 %     |
| Dry Hop | Sabro   | 40 g   | 7 day(s) | 12.2 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 12 g   | ---        |