

#32 Sabrero 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **16.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|-----|
| Liquid Extract | polding ale | 2.5 kg (54.3%) | 78 % | 50 |
| Liquid Extract | polding jasne | 1.7 kg (37%) | 78 % | 20 |
| Grain | Karmelowy Jasny 600EBC | 0.2 kg (4.3%) | 75 % | 600 |
| Grain | cookie | 0.2 kg (4.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 8.9 % |
| Boil | Sabro | 10 g | 60 min | 14.2 % |
| Boil | Sabro | 30 g | 10 min | 14.2 % |
| Aroma (end of boil) | Sabro | 10 g | 0 min | 14.2 % |
| Dry Hop | Sabro | 50 g | 7 day(s) | 14.2 % |

Yeasts

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