

## Low alco Sabro APA #2

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **17**
- SRM **2.3**
- 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	2.25 kg (75%)	81 %	4
Grain	Pszeniczny	0.3 kg (10%)	85 %	4
Grain	Żytni	0.2 kg (6.7%)	85 %	8
Grain	Płatki owsiane	0.25 kg (8.3%)	60 %	3

### 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	Slant	100 ml	Fermentis