

Low alco Sabro APA

- 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 |