

# Sabro

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (87%)	80.5 %	6
Grain	Strzegom Bursztynowy	0.25 kg (4.3%)	70 %	49
Grain	Bestmalz Carmel Pils	0.5 kg (8.7%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	15 g	60 min	15 %
Boil	Sabro	35 g	10 min	15 %
Whirlpool	Sabro	50 g	10 min	15 %