

#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 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 | --- |