

## #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	---