

## 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  |