

## #32 Sabrero 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **16.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	polding ale	2.5 kg (54.3%)	78 %	50
Liquid Extract	polding jasne	1.7 kg (37%)	78 %	20
Grain	Karmelowy Jasny 600EBC	0.2 kg (4.3%)	75 %	600
Grain	cookie	0.2 kg (4.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	8.9 %
Boil	Sabro	10 g	60 min	14.2 %
Boil	Sabro	30 g	10 min	14.2 %
Aroma (end of boil)	Sabro	10 g	0 min	14.2 %
Dry Hop	Sabro	50 g	7 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	wlasne