

# APA Sabro 12 Blg

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **68**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (64.5%)	--- %	4
Grain	Strzegom Pilzneński	2 kg (32.3%)	--- %	2
Grain	cookie	0.2 kg (3.2%)	--- %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	11 %
Boil	Sabro	25 g	20 min	15 %
Boil	Cascade	7 g	20 min	6 %
Boil	Sabro	25 g	5 min	15 %
Boil	Cascade	7 g	5 min	6 %
Boil	Sabro	20 g	1 min	15 %
Boil	Cascade	7 g	1 min	6 %
Dry Hop	Sabro	30 g	7 day(s)	15 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

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