

# Hard Hop APA Amarillo/Sabro

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (80.8%)	80 %	5
Grain	Abbey Malt Weyermann	0.2 kg (7.7%)	75 %	45
Grain	Strzegom Pszeniczny	0.3 kg (11.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Sabro	10 g	5 min	15 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Whirlpool	Sabro	20 g	10 min	15 %
Dry Hop	Amarillo	70 g	2 day(s)	9.5 %
Dry Hop	Sabro	70 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- Zacieranie:
    - Start 70st - swobodny spadek przez 1h
    - Powolny wygrzew do 78st
  - Fermentacja:
    - start- 17st
    - 1-3d- 18st
    - 4-7d- 19-20st
    - 7d-koniec 21st
    - cicha 20st - chmiel na 2dni
    - gazowanie na 2,4
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