

#28 - ABA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **26**
- SRM **12.6**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 2.6 kg (63.4%) | 80 % | 8 |
| Grain | Briess - Munich Malt 10L | 1 kg (24.4%) | 77 % | 20 |
| Grain | Caramel/Crystal Malt - 80L | 0.45 kg (11%) | 74 % | 158 |
| Grain | Czekoladowy | 0.05 kg (1.2%) | 60 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Cascade | 14 g | 75 min | 6 % |
| Boil | Cascade | 14 g | 45 min | 6 % |
| Boil | Nelson Sauvin | 14 g | 10 min | 11 % |
| Dry Hop | Nelson Sauvin | 7 g | 2 day(s) | 11 % |
| Dry Hop | Cascade | 21 g | 2 day(s) | 6 % |