

## ABA 12 cluster topaz

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **25.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Fermentables

| Type           | Name                             | Amount       | Yield | EBC |
|----------------|----------------------------------|--------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Pale   | 1.7 kg (50%) | 84 %  | 10  |
| Liquid Extract | Briess LME -<br>Traditional Dark | 1.7 kg (50%) | 84 %  | 250 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cluster | 30 g   | 25 min   | 7.75 %     |
| Boil    | Topaz   | 20 g   | 2 min    | 15 %       |
| Dry Hop | Topaz   | 30 g   | 7 day(s) | 15 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |