Aba

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **6.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	4 kg *(66.7%)*	80.5 %	2
Grain	Weyermann - Carared	0.5 kg *(8.3%)*	75 %	45
Grain	Weyermann - Caraamber	0.5 kg *(8.3%)*	75 %	65
Grain	Viking Golden ale	1 kg *(16.7%)*	80 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	20 min	12 %
Whirlpool	Citra	50 g	10 min	12 %
Boil	Citra	20 g	5 min	12 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.