

ABA 12 cluster topaz

- 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) - Pale | 1.7 kg (50%) | 84 % | 10 |
| Liquid Extract | Briess LME - 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 |