

## 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