

# Aba

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- 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 %