

# 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 %       |