

## #28 - ABA

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **26**
- SRM **12.6**
- 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 **80 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.6 kg (63.4%)	80 %	8
Grain	Briess - Munich Malt 10L	1 kg (24.4%)	77 %	20
Grain	Caramel/Crystal Malt - 80L	0.45 kg (11%)	74 %	158
Grain	Czekoladowy	0.05 kg (1.2%)	60 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	14 g	75 min	6 %
Boil	Cascade	14 g	45 min	6 %
Boil	Nelson Sauvin	14 g	10 min	11 %
Dry Hop	Nelson Sauvin	7 g	2 day(s)	11 %
Dry Hop	Cascade	21 g	2 day(s)	6 %