

# ABAle

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **22.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **35 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (32.7%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (26.1%)	79 %	22
Grain	Pilzneński	1.9 kg (24.8%)	81 %	4
Grain	Pszeniczny	0.9 kg (11.8%)	85 %	4
Grain	Weyermann - Carafa I	0.25 kg (3.3%)	70 %	900
Grain	Black (Patent) Malt	0.1 kg (1.3%)	55 %	1350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Sorachi Ace	10 g	60 min	10 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Sorachi Ace	20 g	15 min	10 %
Whirlpool	Motueka	10 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min