

# Aba

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **17.7**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (54.5%)	79 %	22
Grain	Viking Pale Ale malt	1.5 kg (27.3%)	80 %	5
Grain	Strzegom Karmel 300	0.7 kg (12.7%)	70 %	300
Grain	Crystal II 200	0.3 kg (5.5%)	71 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	11.2 %
Boil	Magnat	10 g	50 min	11.2 %
Boil	Magnat	10 g	40 min	11.2 %
Boil	Magnat	5 g	35 min	11.2 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %