

# Aba

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **21.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **68 C**, Time **35 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (45.5%)	79 %	22
Grain	Strzegom Karmel 300	0.6 kg (10.9%)	70 %	300
Grain	Crystal II 200	0.5 kg (9.1%)	71 %	200
Grain	Viking Pale Ale malt	1.9 kg (34.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	14.2 %
Boil	Citra	10 g	45 min	14.2 %
Boil	Citra	10 g	35 min	14.2 %
Aroma (end of boil)	Perle	10 g	25 min	7 %
Aroma (end of boil)	Perle	10 g	15 min	7 %
Aroma (end of boil)	Perle	5 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---
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