

# ABAle

---

- 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 |