

# Ale Brąz v2 (jaśniejsze)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **16.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73%)	80 %	5
Grain	Pszeniczny	0.7 kg (10.2%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (7.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.2%)	68 %	1200
Grain	Strzegom Pilzneński	0.5 kg (7.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	30 g	1 min	11 %
Mash	izabela	25 g	50 min	6 %
Whirlpool	Oktawia	25 g	20 min	7.1 %
Dry Hop	izabela	75 g	10 day(s)	6 %