

American Brown Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **24.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (34.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (34.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.6%) | 79 % | 22 |
| Grain | Strzegom Karmel 100 | 0.2 kg (3.4%) | --- % | 100 |
| Grain | Strzegom Karmel 400 | 0.3 kg (5.2%) | --- % | 400 |
| Grain | Weyermann - Caraamber | 0.2 kg (3.4%) | 75 % | 65 |
| Grain | Barwiący | 0.3 kg (5.2%) | 55 % | 985 |
| Grain | Viking malt - Carmel Pale | 0.3 kg (5.2%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 65 min | 15.5 % |
| Boil | Chinook | 5 g | 65 min | 13 % |
| Boil | Columbus/Tomahawk/Zeus | 4 g | 35 min | 15.5 % |
| Boil | Chinook | 10 g | 35 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g | Boil | 20 min |