

American Brown Ale #TrojmiejskieBitwyPiwne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **22.8**
- 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (47.6%)	85 %	7
Grain	Weyermann - Light Munich Malt	1 kg (15.9%)	82 %	14
Grain	Strzegom Bursztynowy	1 kg (15.9%)	70 %	49
Grain	Strzegom Karmel 150	1 kg (15.9%)	75 %	150
Grain	Weyermann - Carafa I	0.3 kg (4.8%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Boil	Willamette	50 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis