

# Big Ben's Brown Ale

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- Gravity **13.4 BLG**
- ABV ---
- IBU **33**
- SRM **32.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3.7 kg (76.4%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.3%) | 79 %  | 22  |
| Grain | Caraaroma                   | 0.4 kg (8.3%)  | 78 %  | 400 |
| Grain | Carafa II                   | 0.24 kg (5%)   | 70 %  | 812 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 15 g   | 60 min | 10.5 %     |
| Boil    | Cascade    | 15 g   | 30 min | 5.8 %      |
| Boil    | Cascade    | 15 g   | 15 min | 5.8 %      |
| Boil    | Centennial | 15 g   | 5 min  | 10.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 999 ml | Fermentis  |

## Notes

- Oryginalny przepis:  
<https://www.brewtoad.com/recipes/big-bens-brown-ale>  
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