

# BRONEK

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **21.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt                 | 2 kg (57.1%)   | 85 %  | 7   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 0.5 kg (14.3%) | 80 %  | 4   |
| Grain | Słód Caramunich<br>Typ II Weyermann       | 0.5 kg (14.3%) | 73 %  | 120 |
| Grain | Strzegom<br>Czekoladowy jasny             | 0.3 kg (8.6%)  | 68 %  | 400 |
| Grain | słód Castle Malting<br>aroma              | 0.1 kg (2.9%)  | 78 %  | 100 |
| Grain | Biscuit Malt                              | 0.1 kg (2.9%)  | 79 %  | 45  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 10 g   | 60 min | 12 %       |
| Boil    | Sterling | 25 g   | 5 min  | 7.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale  | Dry  | 11 g   | fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g   | Boil    | 10 min |