

## brown ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **26**
- SRM **31.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (32.6%)	80 %	4
Grain	Strzegom Czekoladowy jasny	0.2 kg (6.5%)	68 %	400
Grain	Strzegom Karmel 300	0.3 kg (9.8%)	70 %	299
Grain	Jęczmień palony	0.27 kg (8.8%)	55 %	985
Grain	Strzegom Monachijski typ II	0.9 kg (29.3%)	79 %	22
Grain	Płatki jęczmienne	0.4 kg (13%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	7.5 %
Boil	Perle	10 g	10 min	4.4 %