

Brown Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **61**
- SRM **24.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (16.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 3 kg (50%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 1.5 kg (25%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Sybilla | 50 g | 10 min | 3.5 % |
| Boil | Perle | 40 g | 5 min | 7 % |
| Dry Hop | Amarillo | 50 g | 6 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |