

Brownie Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **18.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **67 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pale Malt | 2 kg (27.9%) | 83 % | 8 |
| Grain | Pilsner Malt | 3.3 kg (46.1%) | 78 % | 3 |
| Grain | Munich Malt | 0.4 kg (5.6%) | 77 % | 25 |
| Grain | Wheat Malt | 0.4 kg (5.6%) | 85 % | 3 |
| Grain | Special B | 0.4 kg (5.6%) | 65 % | 319 |
| Grain | Cara Aroma | 0.3 kg (4.2%) | 73 % | 479 |
| Grain | Acidulated Malt | 0.1 kg (1.4%) | 73 % | 5 |
| Grain | Dark Brown Sugar | 0.26 kg (3.6%) | 98 % | 108 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 14 % |
| Boil | Cascade | 25 g | 30 min | 6.5 % |
| Boil | Cascade | 25 g | 10 min | 6.5 % |
| Boil | Cascade | 50 g | 0 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| SafAle US-05 | Ale | Dry | 3 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | Irish moss | 5 g | Boil | 0 min |