

## Dark chocolate brown ale

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **24.4**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **74 liter(s)**
- Trub loss **2 %**
- Size with trub loss **75.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **85.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **90 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	12 kg (66.7%)	85 %	7
Grain	Weyermann - Carapils	1 kg (5.6%)	78 %	4
Grain	cara crystal	1 kg (5.6%)	75 %	120
Grain	Caraaroma	1 kg (5.6%)	78 %	400
Grain	Płatki owsiane	2 kg (11.1%)	85 %	3
Grain	Czekoladowy	1 kg (5.6%)	5 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	East Kent Goldings	60 g	65 min	5.1 %
Boil	Challenger	60 g	5 min	7 %
Boil	Challenger	60 g	55 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale