#11 BROWN ALE

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **27.3**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg *(25%)*	80 %	4
Grain	Strzegom Pale Ale	4 kg *(66.7%)*	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.5 kg *(8.3%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ekuanot	30 g	35 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Liquid	2000 ml	---