American Brown Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **15.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	2.5 kg *(84.9%)*	81 %	4
Grain	Caramel/Crystal Malt - 80L	0.2 kg *(6.8%)*	74 %	158
Grain	Caramel/Crystal Malt - 60L	0.14 kg *(4.8%)*	74 %	118
Grain	Fawcett - Pale Chocolate	0.07 kg *(2.4%)*	71 %	600
Grain	Black (Patent) Malt	0.035 kg *(1.2%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	3.8 %
Boil	Willamette	30 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	10 ml	Wyeast Labs