mr.brown

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **18**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg *(79.5%)*	83 %	5
Grain	Bestmalz Carmel Pils	0.45 kg *(7.2%)*	75 %	5
Grain	Caramel/Crystal Malt - 40L	0.36 kg *(5.7%)*	74 %	75
Grain	Brown Malt (British Chocolate)	0.24 kg *(3.8%)*	70 %	1045
Grain	brown malt	0.24 kg *(3.8%)*	70 %	135

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	9.5 %
Boil	Centennial	30 g	15 min	9.5 %
Aroma (end of boil)	Centennial	50 g	2 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Dry	20 g	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.