

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **12**
- SRM **18.3**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (62.5%)	80 %	7
Grain	Strzegom Karmel 300	1 kg (12.5%)	70 %	299
Grain	Briess - Wheat Malt, White	2 kg (25%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	20 min	11 %
Boil	Cascade	15 g	20 min	6.6 %