#44 American Brown Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **23.8**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(75.5%)*	79 %	6
Grain	Strzegom Wiedeński	0.5 kg *(9.4%)*	79 %	10
Grain	Biscuit Malt	0.25 kg *(4.7%)*	79 %	45
Grain	Strzegom Karmel 150	0.25 kg *(4.7%)*	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg *(3.8%)*	73 %	1001
Grain	Strzegom Barwiący	0.1 kg *(1.9%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.8 %
Boil	Simcoe	10 g	30 min	12.6 %
Boil	Citra	10 g	5 min	12.5 %
Boil	Ahtanum	20 g	5 min	3.6 %
Dry Hop	African Queen	25 g	2 day(s)	11.8 %
Dry Hop	Equinox	25 g	2 day(s)	14 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min
Water Agent	gips	6 g	Mash	60 min
Other	Witamina C	4 g	Bottling	---