Brownie Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **18.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **67 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt	2 kg *(27.9%)*	83 %	8
Grain	Pilsner Malt	3.3 kg *(46.1%)*	78 %	3
Grain	Munich Malt	0.4 kg *(5.6%)*	77 %	25
Grain	Wheat Malt	0.4 kg *(5.6%)*	85 %	3
Grain	Special B	0.4 kg *(5.6%)*	65 %	319
Grain	Cara Aroma	0.3 kg *(4.2%)*	73 %	479
Grain	Acidulated Malt	0.1 kg *(1.4%)*	73 %	5
Grain	Dark Brown Sugar	0.26 kg *(3.6%)*	98 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	14 %
Boil	Cascade	25 g	30 min	6.5 %
Boil	Cascade	25 g	10 min	6.5 %
Boil	Cascade	50 g	0 min	6.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle US-05	Ale	Dry	3 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	5 g	Boil	0 min