American Brown Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **26.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(39.1%)*	80 %	5
Grain	Strzegom Czekoladowy jasny	0.2 kg *(3.1%)*	68 %	400
Grain	Pszeniczny	0.5 kg *(7.8%)*	85 %	4
Grain	Abbey Castle	2 kg *(31.3%)*	80 %	45
Grain	Caraaroma	0.5 kg *(7.8%)*	78 %	400
Grain	Caraamber	0.5 kg *(7.8%)*	75 %	59
Grain	Weyermann - Dehusked Carafa I	0.2 kg *(3.1%)*	70 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	12.5 %
Boil	Amarillo	20 g	5 min	8.8 %
Boil	Citra	20 g	5 min	13.5 %
Boil	Mosaic	20 g	5 min	12 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	4 day(s)	12.5 %
Dry Hop	Amarillo	30 g	4 day(s)	8.8 %

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

Dry Hop	Citra	30 g	4 day(s)	13.5 %
Dry Hop	Mosaic	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	1500 ml	Fermentis