

American Brown Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **10.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (85.1%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.4 kg (8.5%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.1%)	68 %	400
Grain	Simpsons - Coffee Malt	0.2 kg (4.3%)	74 %	296

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	60 min	5.5 %
Boil	Simcoe	25 g	10 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	8 g	Boil	15 min
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