

Brown Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **10.6**
- 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 **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cukier trzcinowy	0.5 kg (12.8%)	100 %	5
Liquid Extract	Profimator Dark Malt	1 kg (25.6%)	80 %	30
Liquid Extract	Bruntal ekstrakt słodowy jasny	0.7 kg (17.9%)	80 %	30
Liquid Extract	Bruntal Pale Ale	1.7 kg (43.6%)	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	10.5 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Ahtanum	15 g	15 min	5 %
Boil	Ahtanum	8 g	5 min	5 %
Boil	Amarillo	6 g	5 min	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Drożdże użyte w 2gim pokoleniu po warce z West Coast Ipa
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