

Polskie Brown Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **16.8**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński castlemalting	4 kg (53.8%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (20.2%)	79 %	10
Grain	Słód pszeniczny Bestmalz	0.5 kg (6.7%)	78 %	18
Grain	Płatki owsiane	0.4 kg (5.4%)	85 %	3
Grain	płatki jęczmienne	0.4 kg (5.4%)	85 %	3
Grain	Strzegom Karmel 300	0.23 kg (3.1%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.7%)	68 %	400
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.2 %
Boil	lunga	15 g	15 min	9.4 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	6 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	800 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	15 min