

#20 American Brown Ale Battle

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **42.5**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.2 kg (71.2%) | 70 % | 5 |
| Grain | Czekoladowy | 0.7 kg (11.9%) | 70 % | 1300 |
| Grain | Karmelowy ciemny | 1 kg (16.9%) | 70 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 9 % |
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Dry Hop | Lemon drop | 20 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| safale us-05 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |