Biscuit Brown Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **14.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(73.2%)*	79 %	6
Grain	Briess - Special Roast Malt	0.35 kg *(8.5%)*	72 %	79
Grain	Briess Victory Malt	0.25 kg *(6.1%)*	75 %	55
Grain	Biscuit Malt	0.25 kg *(6.1%)*	77 %	50
Grain	Brown Malt (British Chocolate)	0.25 kg *(6.1%)*	72 %	190

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings + Fuggles	24 g	60 min	4.5 %
Boil	East Kent Goldings + Fuggles	12 g	25 min	4.5 %
Boil	East Kent Goldings + Fuggles	12 g	15 min	4.5 %
Dry Hop	East Kent Goldings + Fuggles	30 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	15 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- Pobrać i spasteryzować jeden słoik wysłodzin ~5 blg. Zachować przy tym b. wysoką sterylność.

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

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