

## #20 American Brown Ale Battle

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- 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 |