

#34 American Brown Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **22.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 5 kg (80.6%) | 81 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (8.1%) | 79 % | 45 |
| Grain | Chocolate fawcett | 0.25 kg (4%) | 60 % | 1200 |
| Grain | Caraaroma | 0.25 kg (4%) | 78 % | 400 |
| Grain | Płatki pszeniczne | 0.2 kg (3.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Cascade | 20 g | 45 min | 6.7 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 45 min | 16.8 % |
| Boil | Cascade | 10 g | 15 min | 6.7 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 15 min | 16.8 % |
| Boil | Cascade | 20 g | 0 min | 6.7 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 0 min | 16.8 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |