

#42 Święteczny Brown Ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **17**
- SRM **23.2**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 2.3 kg (81.3%) | 81 % | 6 |
| Grain | Cara Gold Castlemalting | 0.25 kg (8.8%) | 78 % | 120 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (7.1%) | 70 % | 180 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.08 kg (2.8%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 30 g | 10 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Fermentis US-05 | Ale | Slant | 60 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Flavor | Skórka z 1 pomarańczy | 15 g | Boil | 10 min |
| Spice | Kardamon | 3 g | Boil | 5 min |
| Spice | Gałka muszkatołowa | 3 g | Boil | 5 min |
| Flavor | Masa marcepanowa | 200 g | Secondary | 7 day(s) |