

American Brown Ale #1 - Browar na Wyżynie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **18.6**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | pale ale Viking Malt | 3.5 kg (62.5%) | 80 % | 6 |
| Grain | wiedeński Viking Malt | 0.5 kg (8.9%) | 79 % | 9 |
| Grain | Cara Gold Castle Malting | 0.3 kg (5.4%) | 78 % | 120 |
| Grain | caramel pale - Viking Malt | 0.3 kg (5.4%) | 75 % | 8 |
| Grain | brown Fawcett | 0.3 kg (5.4%) | 72 % | 200 |
| Grain | Caffe Castle Malting | 0.3 kg (5.4%) | 75.5 % | 500 |
| Grain | Płatki owsiane pełnoziarniste błyskawiczne | 0.4 kg (7.1%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------------|--------|---------|------------|
| First Wort | lunga (Polishhops) - granulata | 10 g | 100 min | 10 % |
| Boil | Idaho 7 (Usa Hops) | 14 g | 15 min | 12 % |
| Aroma (end of boil) | Idaho 7 (Usa Hops) | 14 g | 5 min | 12 % |

| | | | | |
|---------|--------------------|------|----------|------|
| Dry Hop | Idaho 7 (Usa Hops) | 28 g | 3 day(s) | 12 % |
|---------|--------------------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 6 g | Mash | 70 min |
| Water Agent | gips | 2 g | Mash | 70 min |
| Water Agent | kreda | 4 g | Mash | 70 min |
| Water Agent | kwas fosforowy 75% wysładzanie | 2 g | Mash | 70 min |
| Fining | mech irlandzki | 2 g | Boil | 15 min |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=BD3XNXL>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 78.4 0.0 131.0 97.2 57.2 105.139
 Mash pH *: 5.56
 SO42-/Cl- ratio: 0.6 Very Malty
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