

# American Brown Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **27**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.3 liter(s)**
- Total mash volume **51 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **38.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **37.8 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (78.4%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (3.9%)	79 %	16
Grain	Weyermann caramunich	0.5 kg (3.9%)	79 %	80
Grain	Weyermann - Carared	0.5 kg (3.9%)	75 %	45
Grain	Caraaroma	1 kg (7.8%)	78 %	400
Grain	Weyermann - Carafa I	0.25 kg (2%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	45 min	6 %
Boil	Mosaic	40 g	45 min	10 %
Boil	Willamette	15 g	15 min	5 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Willamette	20 g	5 min	5 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Mosaic	50 g	10 day(s)	10 %

Dry Hop	Willamette	15 g	10 day(s)	5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	2.5 g	Boil	15 min