

American Brown Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **23.1**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (73.5%) | 85 % | 7 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.4%) | 81 % | 53 |
| Grain | Fawcett - Brown Malt | 0.5 kg (7.4%) | 72 % | 180 |
| Grain | Weyermann - Caramunich II | 0.5 kg (7.4%) | 73 % | 120 |
| Grain | Weyermann - Caraaroma | 0.15 kg (2.2%) | 74 % | 350 |
| Grain | Weyermann - Carafa II | 0.15 kg (2.2%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade | 15 g | 45 min | 6 % |
| Boil | Mosaic | 15 g | 45 min | 10 % |
| Boil | Willamette | 15 g | 15 min | 5 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Boil | Willamette | 15 g | 1 min | 5 % |
| Boil | Mosaic | 15 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |