

# American Brown Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **18.6**
- 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 **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (53.6%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1.5 kg (26.8%) | 79 %  | 22  |
| Grain | Caramunich® typ I           | 0.5 kg (8.9%)  | 73 %  | 80  |
| Grain | Fawcett - Brown             | 0.5 kg (8.9%)  | 72 %  | 180 |
| Grain | Carafa II                   | 0.1 kg (1.8%)  | 70 %  | 812 |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Sorachi Ace | 25 g   | 60 min | 12 %       |
| Aroma (end of boil) | Amarillo    | 25 g   | 3 min  | 8.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |