

# American / English Brown Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **17.8**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6.36 kg (86%)	86 %	5.3
Grain	Caramel/Crystal Malt - 60L	0.888 kg (12%)	73.5 %	150
Grain	Strzegom Czekoladowy ciemny	0.148 kg (2%)	71.9 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	26.8 g	90 min	4.5 %
Boil	Fuggles	26.8 g	90 min	4.5 %
Aroma (end of boil)	Golding	5 g	15 min	5 %
Aroma (end of boil)	Fuggles	15 g	15 min	4.5 %
Aroma (end of boil)	Golding	5 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	150 ml	Wyeast Labs