

# Brown Ale

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- Gravity **13.6 BLG**
- ABV ---
- IBU **25**
- SRM **21.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	6.5
Grain	Strzegom Wiedeński	0.75 kg (14.4%)	79 %	10
Grain	Strzegom Karmel 300	0.25 kg (4.8%)	70 %	300
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.3 %
Boil	Perle	30 g	5 min	7 %

## Yeasts

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