

## brown ale

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **26**
- SRM **31.1**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński            | 1 kg (32.6%)   | 80 %  | 4   |
| Grain | Strzegom<br>Czekoladowy jasny  | 0.2 kg (6.5%)  | 68 %  | 400 |
| Grain | Strzegom Karmel<br>300         | 0.3 kg (9.8%)  | 70 %  | 299 |
| Grain | Jęczmień palony                | 0.27 kg (8.8%) | 55 %  | 985 |
| Grain | Strzegom<br>Monachijski typ II | 0.9 kg (29.3%) | 79 %  | 22  |
| Grain | Płatki jęczmienne              | 0.4 kg (13%)   | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 20 g   | 60 min | 7.5 %      |
| Boil    | Perle   | 10 g   | 10 min | 4.4 %      |