

# Brown Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **21.7**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Fawcett - Brown	0.75 kg (13.2%)	72 %	150
Grain	Czekoladowy	0.1 kg (1.8%)	60 %	788
Grain	Honig	0.25 kg (4.4%)	80 %	13
Grain	Strzegom Karmel 600	0.1 kg (1.8%)	68 %	601
Grain	Jęczmień niesłodowany	0.4 kg (7%)	75 %	2
Grain	Carafa II	0.1 kg (1.8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Simcoe	25 g	3 min	13.2 %
Whirlpool	Citra	25 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	200 ml	Fermentum Mobile