

## &Brownie

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **46**
- SRM **22.1**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **48.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **40.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-13.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt            | 5 kg (62.1%)   | 82 %  | 4    |
| Grain | Brown Malt (British Chocolate) | 1.5 kg (18.6%) | 70 %  | 128  |
| Grain | Oats, Flaked                   | 1.5 kg (18.6%) | 80 %  | 2    |
| Grain | Briess - Midnight Wheat Malt   | 0.05 kg (0.6%) | 55 %  | 1084 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 50 min | 11 %       |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 24 g   | Danstar    |