

## Dark chocolate brown ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **24.4**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **74 liter(s)**
- Trub loss **2 %**
- Size with trub loss **75.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **85.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **90 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 12 kg (66.7%) | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 1 kg (5.6%)   | 78 %  | 4   |
| Grain | cara crystal              | 1 kg (5.6%)   | 75 %  | 120 |
| Grain | Caraaroma                 | 1 kg (5.6%)   | 78 %  | 400 |
| Grain | Płatki owsiane            | 2 kg (11.1%)  | 85 %  | 3   |
| Grain | Czekoladowy               | 1 kg (5.6%)   | 5 %   | 788 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Aroma (end of boil) | East Kent Goldings | 60 g   | 65 min | 5.1 %      |
| Boil                | Challenger         | 60 g   | 5 min  | 7 %        |
| Boil                | Challenger         | 60 g   | 55 min | 7 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |