

# Dirty Water Brown

- Gravity **11 BLG**
- ABV ---
- IBU **30**
- SRM **17.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.2 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **6.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom - Pilsneński	1.79 kg (86.9%)	75.29 %	3.2
Grain	Weyermann - Caramunich II	0.1 kg (4.9%)	75.74 %	124
Grain	Strzegom - Czekoladowy ciemny 1200	0.09 kg (4.4%)	71.17 %	1100
Grain	Weyermann - Caramunich III	0.04 kg (1.9%)	80.07 %	140
Grain	Weyermann - Melanoidin	0.04 kg (1.9%)	80.07 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	10.6 %
Boil	Amarillo	14 g	15 min	8.8 %
Boil	Amarillo	25 g	0 min	8.8 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Amerykański sen	Ale	Liquid	5 ml	Fermentum Mobile

FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	2 g	Boil	15 min