

## Forest brown ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **23**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Biscuit Malt	0.3 kg (9.4%)	79 %	45
Grain	Special B Malt	0.3 kg (9.4%)	65.2 %	315
Grain	Jęczmień palony	0.1 kg (3.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	30 min	11 %
Aroma (end of boil)	lunga	15 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	10 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	pepy świerku	200 g	Boil	5 min
Flavor	pepy świerku	200 g	Secondary	2 day(s)