

KCBD American Brown Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **8.8**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (29.7%)	81 %	8
Grain	Weyermann - Light Munich Malt	5 kg (49.5%)	82 %	14
Grain	Carared	0.8 kg (7.9%)	75 %	39
Grain	Weyermann - Carapils	0.3 kg (3%)	78 %	4
Grain	Weyermann - Melanoiden Malt	1 kg (9.9%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	25 g	20 min	10 %
Boil	Mosaic	25 g	60 min	10 %
Boil	Mosaic	25 g	20 min	10 %
Aroma (end of boil)	Mosaic	100 g	2 min	10 %
Dry Hop	Mosaic	100 g	14 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min