

# Ale Brąz v2 (jaśniejsze)

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **16.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 5 kg (73%)     | 80 %  | 5    |
| Grain | Pszeniczny                  | 0.7 kg (10.2%) | 85 %  | 4    |
| Grain | Strzegom Karmel 150         | 0.5 kg (7.3%)  | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.2%) | 68 %  | 1200 |
| Grain | Strzegom Pilzneński         | 0.5 kg (7.3%)  | 80 %  | 4    |

## Hops

| Use for   | Name    | Amount | Time      | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Boil      | lunga   | 20 g   | 60 min    | 11 %       |
| Boil      | lunga   | 30 g   | 1 min     | 11 %       |
| Mash      | izabela | 25 g   | 50 min    | 6 %        |
| Whirlpool | Oktawia | 25 g   | 20 min    | 7.1 %      |
| Dry Hop   | izabela | 75 g   | 10 day(s) | 6 %        |