

Ale Brąz

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **18.3**
- 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 **22.1 liter(s)**
- Total mash volume **29 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 **22.1 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 **17.4 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 (72.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.7 kg (10.1%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.2%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.9%) | 68 % | 1200 |
| Grain | Strzegom Pilzneński | 0.5 kg (7.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 40 g | 60 min | 7 % |
| Boil | East Kent Goldings | 30 g | 1 min | 5.1 % |