

# American Brown Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **33**
- SRM **26**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.7 kg (72.5%)	85 %	7
Grain	Biscuit Malt	0.8 kg (15.7%)	79 %	45
Grain	caramunich II	0.3 kg (5.9%)	73 %	120
Grain	Caraaroma	0.15 kg (2.9%)	78 %	400
Grain	Carafa II	0.15 kg (2.9%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.1 %
Boil	Cascade	10 g	20 min	6.7 %
Boil	Sorachi Ace	10 g	25 min	13.8 %
Boil	Simcoe	10 g	30 min	13.1 %
Aroma (end of boil)	Cascade	20 g	0 min	6.7 %
Aroma (end of boil)	Sorachi Ace	10 g	0 min	13.8 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.1 %
Dry Hop	Cascade	20 g	3 day(s)	6.7 %
Dry Hop	Sorachi Ace	30 g	3 day(s)	13.8 %
Dry Hop	Simcoe	20 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile