

# American Brown Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **21.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (85.7%)	80 %	5
Grain	Fawcett - Brown	0.25 kg (8.9%)	72 %	180
Grain	Fawcett - Pszenciczny Czekoladowy	0.15 kg (5.4%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	11 %
Boil	Chinook	15 g	15 min	11 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Chinook	20 g	3 day(s)	11 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min