

# American Brown Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **14.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **43.9 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **32.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **55.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.5 kg (86.6%)	80 %	5
Grain	Viking Karmel 150	0.34 kg (3.1%)	75 %	150
Grain	Viking Karmel 600	0.5 kg (4.6%)	68 %	601
Grain	Viking Monachijski typ I	0.625 kg (5.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	40 g	60 min	12.8 %
Boil	Willamette	40 g	15 min	4.5 %
Boil	Willamette	60 g	5 min	4.5 %
Aroma (end of boil)	Citra	50 g	15 min	12.5 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis