

American Brown Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **26.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (39.1%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.1%) | 68 % | 400 |
| Grain | Pszeniczny | 0.5 kg (7.8%) | 85 % | 4 |
| Grain | Abbey Castle | 2 kg (31.3%) | 80 % | 45 |
| Grain | Caraaroma | 0.5 kg (7.8%) | 78 % | 400 |
| Grain | Caraamber | 0.5 kg (7.8%) | 75 % | 59 |
| Grain | Weyermann - Dehusked Carafa I | 0.2 kg (3.1%) | 70 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 12.5 % |
| Boil | Amarillo | 20 g | 5 min | 8.8 % |
| Boil | Citra | 20 g | 5 min | 13.5 % |
| Boil | Mosaic | 20 g | 5 min | 12 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 4 day(s) | 12.5 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 8.8 % |

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|---------|--------|------|----------|--------|
| Dry Hop | Citra | 30 g | 4 day(s) | 13.5 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|---------|------------|
| Safale US-05 | Ale | Liquid | 1500 ml | Fermentis |