

American Brown Ale #2 CCC

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **15.5**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (80.7%) | 80 % | 5 |
| Grain | Fawcett - Brown | 0.2 kg (7%) | 72 % | 180 |
| Grain | Strzegom Wiedeński | 0.2 kg (7%) | 79 % | 10 |
| Grain | Fawcett - Red Crystal | 0.1 kg (3.5%) | 71 % | 400 |
| Grain | Fawcett - Pale Chocolate | 0.05 kg (1.8%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 6 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 10 g | 3 day(s) | 15.5 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-----------------------------|-----|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 250 ml | Fermentum Mobile |
|-----------------------------|-----|-------|--------|------------------|