

# American Brown Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **19.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (69%)	83 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (17.2%)	80 %	20
Grain	Briess - Dark Chocolate Malt	0.2 kg (3.4%)	60 %	900
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (10.3%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	7 %
Whirlpool	Willamette	50 g	10 min	5 %
Whirlpool	Cascade	20 g	10 min	7 %