

# American Brown Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **23.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (50%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.8 kg (11.8%)	75 %	30
Grain	Strzegom Monachijski typ II	0.8 kg (11.8%)	79 %	22
Grain	Biscuit Malt	0.5 kg (7.4%)	79 %	45
Grain	Caraaroma	1 kg (14.7%)	78 %	400
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile
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