

# American Brown Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **24**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5
Grain	Vienna Malt	0.5 kg (16.7%)	78 %	8
Grain	Monachijski	0.5 kg (16.7%)	80 %	16
Grain	Płatki jęczmienne	0.25 kg (8.3%)	85 %	3
Grain	Pale Cookie Viking	0.25 kg (8.3%)	80 %	30
Grain	Crystal II 200	0.2 kg (6.7%)	71 %	200
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (5%)	73 %	1001
Grain	CastleMalting Kawowy	0.15 kg (5%)	77 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	17.6 %
Whirlpool	Amarillo	25 g	0 min	8.5 %
Whirlpool	Mosaic	25 g	0 min	12.5 %
Whirlpool	Warrior	25 g	0 min	17.6 %
Dry Hop	Amarillo	25 g	2 day(s)	8.5 %
Dry Hop	Mosaic	25 g	2 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Notes

- Czekoladowy i kawowy na mashout  
*Mar 9, 2020, 1:01 PM*