

American Brown Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **25.5**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1 kg (31.9%) | 81 % | 6 |
| Grain | Abbey Malt Weyermann | 0.13 kg (4.2%) | 75 % | 45 |
| Grain | Strzegom Karmel 150 | 0.2 kg (6.4%) | 75 % | 150 |
| Grain | Brown Malt (British Chocolate) | 1.8 kg (57.5%) | 70 % | 128 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 10 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Boil | Amarillo | 25 g | 0 min | 9.5 % |