

Brown Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **21.7**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (70.2%) | 80 % | 5 |
| Grain | Fawcett - Brown | 0.75 kg (13.2%) | 72 % | 150 |
| Grain | Czekoladowy | 0.1 kg (1.8%) | 60 % | 788 |
| Grain | Honig | 0.25 kg (4.4%) | 80 % | 13 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.8%) | 68 % | 601 |
| Grain | Jęczmień niesłodowany | 0.4 kg (7%) | 75 % | 2 |
| Grain | Carafa II | 0.1 kg (1.8%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Simcoe | 25 g | 3 min | 13.2 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 200 ml | Fermentum Mobile |