

# Brown Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **15**
- SRM **20.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Monach I	0.8 kg (22.8%)	78 %	14
Grain	Viking Pale Ale malt	0.6 kg (17.1%)	80 %	6
Grain	Strzegom Wiedeński	0.6 kg (17.1%)	79 %	10
Grain	Weyermann pszeniczny czekoladowy	0.15 kg (4.3%)	65 %	1050
Grain	Viking Caramel Sweet	0.1 kg (2.8%)	75 %	62
Grain	Castlemalting Chateau Biscuit	0.15 kg (4.3%)	77 %	50
Liquid Extract	WES ekstrakt słodowy jasny	1.11 kg (31.6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12 %
Boil	Lublin (Lubelski)	20 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	105 ml	Lallemand
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## Notes

- wysłodziny z Porteru nr 50  
*Jan 22, 2020, 11:21 AM*