

Brown Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **15**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.4 kg (85%) | 85 % | 7 |
| Grain | Carahell | 0.4 kg (10%) | 77 % | 26 |
| Grain | Carafa II | 0.2 kg (5%) | 73 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 7.6 % |
| Boil | Challenger | 15 g | 15 min | 7.6 % |
| Boil | Warrior | 30 g | 5 min | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |