

BROWN ALE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **17.8**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|------|
| Grain | Słód pale ale Viking Malt (Strzegom) | 4.3 kg (76.8%) | --- % | 5 |
| Grain | Słód Castle Malting - Château Crystal® | 1 kg (17.9%) | --- % | 150 |
| Grain | Słód karmelowy 200 - Viking Malt (Strzegom) | 0.2 kg (3.6%) | --- % | 5 |
| Grain | Słód pszeniczny czekoladowy Weyermann® | 0.1 kg (1.8%) | --- % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Columbus | 15 g | 60 min | 10.7 % |
| Boil | East Kent Golding | 15 g | 15 min | 10.6 % |
| Whirlpool | East Kent Golding | 30 g | 20 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------------|
| Fermentis Safale S-04 | Ale | Dry | 23 g | Fermentis Safale |

Notes

- schłodzenie brzezki do temp. 16-17°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 17-18°C, dojrzewanie w temp. 19-20°C;
rozlew - poziom nasycenia 1,8-1,9 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 100-150; Cl 100-150; Alk. całk. 75-125; RA 0-50
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