

# Brown Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **16.7**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 4.3 kg (78.2%) | 80 %  | 5   |
| Grain | Cara Gold Castlemalting | 0.9 kg (16.4%) | 78 %  | 120 |
| Grain | Strzegom Karmel 300     | 0.15 kg (2.7%) | 70 %  | 299 |
| Grain | Strzegom Karmel 600     | 0.15 kg (2.7%) | 68 %  | 601 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Amarillo           | 23 g   | 60 min | 9.5 %      |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 15 min | 5.1 %      |
| Dry Hop             | East Kent Goldings | 15 g   | ---    | 5.1 %      |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| fermentis US-05 | Ale  | Slant | 50 ml  | ---        |