

## Brown Ale g

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **23.6**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (71.4%)	80 %	5
Grain	Viking melanoidynowy	0.5 kg (6%)	75 %	60
Grain	Strzegom Karmel 150	0.8 kg (9.5%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6%)	73 %	120
Grain	Caraaroma	0.3 kg (3.6%)	78 %	400
Grain	Carafa II	0.3 kg (3.6%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	60 min	10 %
Boil	Willamette	25 g	20 min	5 %
Boil	Willamette	20 g	1 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52	Ale	Liquid	51.43 ml	---
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