

Brown Caramel Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **26.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **43.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|------|
| Grain | Viking Pilsner malt | 5 kg (34.5%) | 82 % | 4 |
| Grain | Viking Munich Malt | 5 kg (34.5%) | 78 % | 20 |
| Grain | Weyermann - Carawheat | 1 kg (6.9%) | 77 % | 120 |
| Grain | Strzegom Karmel 150 | 1 kg (6.9%) | 75 % | 150 |
| Grain | Cara Blonde - Castle Malting | 1 kg (6.9%) | 78 % | 20 |
| Grain | Special B Malt | 1 kg (6.9%) | 65.2 % | 315 |
| Grain | Chocolate - Castle malting | 0.5 kg (3.4%) | 25 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 50 g | 40 min | 4.5 % |
| Aroma (end of boil) | Willamette | 50 g | 40 min | 5 % |

Yeasts

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