

# 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  |