

## &Brownie

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **46**
- SRM **22.1**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **48.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **40.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-13.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.1%)	82 %	4
Grain	Brown Malt (British Chocolate)	1.5 kg (18.6%)	70 %	128
Grain	Oats, Flaked	1.5 kg (18.6%)	80 %	2
Grain	Briess - Midnight Wheat Malt	0.05 kg (0.6%)	55 %	1084

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	50 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	24 g	Danstar