

Fun brownie (Biscuit Ale)

- Gravity **11.4 BLG**
- ABV ---
- IBU **66**
- SRM **16.8**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (86.2%)	79 %	6
Grain	Biscuit Malt	0.5 kg (8.6%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.7%)	68 %	1200
Grain	Strzegom Czekoladowy 400	0.1 kg (1.7%)	68 %	400
Grain	Strzegom Karmel 300	0.1 kg (1.7%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Aroma (end of boil)	Saphir	25 g	50 min	3.9 %
Aroma (end of boil)	Centennial	25 g	50 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min