

Milo Keg 3 us4

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **6.3**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny crisp	2 kg (25%)	83 %	5
Grain	Extra pale alle	5 kg (62.5%)	80 %	3.5
Grain	Biscuit Malt	1 kg (12.5%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	30 min	15.5 %
Aroma (end of boil)	Cascade	30 g	15 min	7.8 %
Boil	Azacca	10 g	15 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-4	Ale	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	160 g	Boil	7 min