

# Smoked Brown Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **22.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1 kg (34.8%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (34.8%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (17.4%)	79 %	22
Grain	Fawcett - Pale Chocolate	0.25 kg (8.7%)	71 %	600
Grain	Special W	0.125 kg (4.3%)	77 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Hallertau	20 g	15 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	5 g	Danstar