

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 |