

#10 American Brown Ale BIAB

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **26.5**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **0 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **74C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (30.1%)	81 %	4
Grain	Strzegom Wiedeński	0.83 kg (16.7%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (40.2%)	79 %	22
Grain	Strzegom Karmel 600	0.2 kg (4%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3%)	68 %	1200
Grain	Pszeniczny	0.3 kg (6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	22 g	60 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale