

## #20 American Brown Ale Battle

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **42.5**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (71.2%)	70 %	5
Grain	Czekoladowy	0.7 kg (11.9%)	70 %	1300
Grain	Karmelowy ciemny	1 kg (16.9%)	70 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	9 %
Boil	Amarillo	20 g	15 min	9.5 %
Dry Hop	Lemon drop	20 g	3 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale us-05	Ale	Slant	150 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min