

# American Brown Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **20.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (78.6%)	80 %	4
Grain	Fawcett - Dark Crystal	0.25 kg (7.9%)	71 %	300
Grain	Extra black	0.08 kg (2.5%)	65 %	1400
Grain	Biscuit Malt	0.1 kg (3.1%)	79 %	45
Grain	Viking Pale Ale malt	0.25 kg (7.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Aroma (end of boil)	Mosaic	8.4 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.6 g	Fermentis

## Notes

- Przepis z: <http://www.greatfermentations.com/fall-down-american-brown-ale-recipe/>  
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