

# American Brown Ale #2 CCC

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **15.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 2.3 kg (80.7%) | 80 %  | 5   |
| Grain | Fawcett - Brown          | 0.2 kg (7%)    | 72 %  | 180 |
| Grain | Strzegom Wiedeński       | 0.2 kg (7%)    | 79 %  | 10  |
| Grain | Fawcett - Red Crystal    | 0.1 kg (3.5%)  | 71 %  | 400 |
| Grain | Fawcett - Pale Chocolate | 0.05 kg (1.8%) | 71 %  | 600 |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Cascade                | 10 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Citra                  | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Columbus/Tomahawk/Zeus | 10 g   | 3 day(s) | 15.5 %     |
| Dry Hop             | Cascade                | 20 g   | 3 day(s) | 6 %        |
| Dry Hop             | Citra                  | 10 g   | 3 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                             |     |       |        |                  |
|-----------------------------|-----|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 250 ml | Fermentum Mobile |
|-----------------------------|-----|-------|--------|------------------|