

# American Brown Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **24.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.5%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (34.5%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.6%)	79 %	22
Grain	Strzegom Karmel 100	0.2 kg (3.4%)	--- %	100
Grain	Strzegom Karmel 400	0.3 kg (5.2%)	--- %	400
Grain	Weyermann - Caraamber	0.2 kg (3.4%)	75 %	65
Grain	Barwiący	0.3 kg (5.2%)	55 %	985
Grain	Viking malt - Carmel Pale	0.3 kg (5.2%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	65 min	15.5 %
Boil	Chinook	5 g	65 min	13 %
Boil	Columbus/Tomahawk/Zeus	4 g	35 min	15.5 %
Boil	Chinook	10 g	35 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	20 min