

# AMERICAN BROWN ALE

- Gravity **14.5 BLG**
- ABV ---
- IBU **44**
- SRM **26**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (37.3%)	79 %	6
Grain	Amber Malt	0.4 kg (6%)	75 %	120
Grain	Biscuit Malt	0.4 kg (6%)	79 %	45
Grain	Caramunich II	0.4 kg (6%)	73 %	120
Grain	Caraaroma	0.15 kg (2.2%)	78 %	400
Grain	Chocolate	0.15 kg (2.2%)	75 %	900
Grain	Płatki pszeniczne	0.2 kg (3%)	85 %	3
Grain	Strzegom Pilzneński	2.5 kg (37.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	45 min	6 %
Boil	Mosaic	15 g	45 min	10 %
Boil	Willamette	15 g	15 min	5 %
Boil	Mosaic	5 g	15 min	10 %
Boil	Willamette	20 g	2 min	5 %
Boil	Mosaic	10 g	2 min	10 %
Dry Hop	Mosaic	35 g	7 day(s)	10 %
Dry Hop	Willamette	15 g	7 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	120 ml	Wyeast Labs