

# American Brown Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **20.3**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (4.3%)	75 %	150
Grain	Strzegom Karmel 300	0.3 kg (4.3%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Cascade	20 g	30 min	7.2 %
Boil	Cascade	20 g	5 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	400 ml	Fermentum Mobile