

American Brown Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **33**
- SRM **23.1**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (73.5%)	85 %	7
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.4%)	81 %	53
Grain	Fawcett - Brown Malt	0.5 kg (7.4%)	72 %	180
Grain	Weyermann - Caramunich II	0.5 kg (7.4%)	73 %	120
Grain	Weyermann - Caraaroma	0.15 kg (2.2%)	74 %	350
Grain	Weyermann - Carafa II	0.15 kg (2.2%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	45 min	6 %
Boil	Mosaic	15 g	45 min	10 %
Boil	Willamette	15 g	15 min	5 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Willamette	15 g	1 min	5 %
Boil	Mosaic	15 g	1 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min