

# American Brown Ale (MP)

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **25.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.63 kg (79.6%)	81 %	6
Grain	Caramel/Crystal Malt - 75L	0.83 kg (14.3%)	74 %	161
Grain	Briess - Chocolate Malt	0.2 kg (3.4%)	60 %	1200
Grain	Special B Malt	0.15 kg (2.6%)	65.2 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	19.17 g	60 min	9.8 %
Boil	Cascade	20 g	20 min	6.9 %
Boil	Cascade	15 g	5 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	9.58 g	---