

# Biscuit Brown Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **14.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale              | 3 kg (73.2%)   | 79 %  | 6   |
| Grain | Briess - Special Roast Malt    | 0.35 kg (8.5%) | 72 %  | 79  |
| Grain | Briess Victory Malt            | 0.25 kg (6.1%) | 75 %  | 55  |
| Grain | Biscuit Malt                   | 0.25 kg (6.1%) | 77 %  | 50  |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (6.1%) | 72 %  | 190 |

## Hops

| Use for | Name                         | Amount | Time     | Alpha acid |
|---------|------------------------------|--------|----------|------------|
| Boil    | East Kent Goldings + Fuggles | 24 g   | 60 min   | 4.5 %      |
| Boil    | East Kent Goldings + Fuggles | 12 g   | 25 min   | 4.5 %      |
| Boil    | East Kent Goldings + Fuggles | 12 g   | 15 min   | 4.5 %      |
| Dry Hop | East Kent Goldings + Fuggles | 30 g   | 3 day(s) | 4.5 %      |

## Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP005 - British Ale Yeast | Ale  | Liquid | 15 ml  | White Labs |

## Extras

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

## Notes

- Pobrać i spasteryzować jeden słoik wystudzin ~5 blg. Zachować przy tym b. wysoką sterylność.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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