

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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