

# Brown Ale 082018

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- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **15.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	3.5 kg (61.4%)	79 %	4
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Grain	Coffe Light	0.5 kg (8.8%)	68 %	250
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.8%)	68 %	1202
Sugar	cukier	0.2 kg (3.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Fuggles	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---