

# Brown Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **10.6**
- 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 **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.4 liter(s)**

## Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Sugar          | Cukier trzcinowy               | 0.5 kg (12.8%) | 100 % | 5   |
| Liquid Extract | Profimator Dark Malt           | 1 kg (25.6%)   | 80 %  | 30  |
| Liquid Extract | Bruntal ekstrakt slodowy jasny | 0.7 kg (17.9%) | 80 %  | 30  |
| Liquid Extract | Bruntal Pale Ale               | 1.7 kg (43.6%) | 80 %  | 35  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Centennial        | 10 g   | 60 min   | 10.5 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 60 min   | 4 %        |
| Boil    | Ahtanum           | 15 g   | 15 min   | 5 %        |
| Boil    | Ahtanum           | 8 g    | 5 min    | 5 %        |
| Boil    | Amarillo          | 6 g    | 5 min    | 9.5 %      |
| Dry Hop | Cascade           | 20 g   | 3 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- Drozdze uzyte w 2gim pokoleniu po warce z West Coast Ipa  
*Sep 10, 2017, 10:31 PM*