

Brown Ale 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **14.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.4 kg (81%) | 85 % | 7 |
| Grain | Carahell | 0.4 kg (9.5%) | 77 % | 26 |
| Grain | Carafa II | 0.2 kg (4.8%) | 70 % | 812 |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (4.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 6.4 % |
| Boil | Challenger | 15 g | 15 min | 6.4 % |
| Boil | Hallertau Tradition | 5 g | 15 min | 6 % |
| Boil | Warrior | 30 g | 5 min | 15.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |