

# Brown Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **12.7**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80.8%)	80 %	4.5
Grain	Strzegom Karmel 300	0.5 kg (10.1%)	70 %	30
Grain	Strzegom Czekoladowy 1200	0.1 kg (2%)	68 %	1202
Grain	Coffe Light	0.1 kg (2%)	68 %	250
Sugar	cukier	0.25 kg (5.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	13 g	60 min	15.5 %
Aroma (end of boil)	Fuggles	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	---