

Brown Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **13.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (36.4%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (36.4%)	79 %	22
Grain	Castlemalting Gryczany	1 kg (18.2%)	65 %	10
Grain	Strzegom Karmel 150	0.4 kg (7.3%)	75 %	150
Grain	Strzegom Czekoladowy 400	0.1 kg (1.8%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Whirlpool	Amarillo	15 g	15 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	15 min