

# Brown Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **16.7**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (78.2%)	80 %	5
Grain	Cara Gold Castlemalting	0.9 kg (16.4%)	78 %	120
Grain	Strzegom Karmel 300	0.15 kg (2.7%)	70 %	299
Grain	Strzegom Karmel 600	0.15 kg (2.7%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	23 g	60 min	9.5 %
Aroma (end of boil)	East Kent Goldings	15 g	15 min	5.1 %
Dry Hop	East Kent Goldings	15 g	---	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	50 ml	---