

brown trout

- Gravity **13.1 BLG**
- ABV ---
- IBU **36**
- SRM **24.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Castle Malting Whisky Nature | 1.5 kg (63.6%) | 85 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.4 kg (16.9%) | 80 % | 3 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (8.5%) | 70 % | 140 |
| Grain | caramunich | 0.2 kg (8.5%) | 75 % | 90 |
| Grain | Czekoladowy | 0.06 kg (2.5%) | 60 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 8 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 14 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| US 0-4 | Ale | Dry | 6 g | --- |