

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	Casle 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	---