## I was born as a nut

- Gravity 15 BLG
- ABV ----
- IBU 35
- SRM 20
- 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 70 %
- Liquor-to-grist ratio 3 liter(s) / kg
  Mash size 18 liter(s)
- Total mash volume 24 liter(s)

#### Steps

• Temp 68 C, Time 60 min

### Mash step by step

- Heat up 18 liter(s) of strike water to 76C
- Add grains
- Keep mash 60 min at 68C
- Sparge using 13.3 liter(s) of 76C water or to achieve 25.3 liter(s) of wort

#### **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Biscuit Malt	1 kg <i>(16.7%)</i>	79 %	45
Grain	Weyermann - Carafa I	0.25 kg <i>(4.2%)</i>	70 %	690
Grain	Caramel/Crystal Malt - 30L	0.75 kg <i>(12.5%)</i>	75 %	59

#### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	20 g	55 min	5.5 %
Boil	Bramling	10 g	15 min	6 %
Boil	Flyer	30 g	15 min	10 %
Boil	Bramling	20 g	5 min	6 %
Boil	Progress	10 g	5 min	5.5 %
Aroma (end of boil)	Flyer	20 g	0 min	10 %
Aroma (end of boil)	Progress	10 g	0 min	5.5 %
Dry Hop	Flyer	20 g	6 day(s)	10 %

### Yeasts

Name	Туре	Form	Amount	Laboratory

Recipe has been printed via BREWNESS.com - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Slant	50 ml	Fermentis
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