

# Smoked Brown Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **22.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Słód Wędzony Steinbach      | 1 kg (34.8%)    | 80 %  | 5   |
| Grain | Strzegom Wiedeński          | 1 kg (34.8%)    | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 0.5 kg (17.4%)  | 79 %  | 22  |
| Grain | Fawcett - Pale Chocolate    | 0.25 kg (8.7%)  | 71 %  | 600 |
| Grain | Special W                   | 0.125 kg (4.3%) | 77 %  | 300 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Perle     | 20 g   | 60 min | 7 %        |
| Boil    | Hallertau | 20 g   | 15 min | 4.7 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 5 g    | Danstar    |