

South StanOffice Brown Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **18.8**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.4 kg (85%)	85 %	7
Grain	Carahell	0.4 kg (10%)	77 %	26
Grain	Weyermann - Carafa II	0.2 kg (5%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Challenger	15 g	15 min	7 %
Boil	English Golding	30 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- start burzliwej w 27 stopniach - bajlando w fermentorze
Aug 31, 2017, 2:44 PM