

## #34 American Brown Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **22.9**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC  |
|-------|--------------------------|---------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 5 kg (80.6%)  | 81 %  | 5    |
| Grain | Biscuit Malt             | 0.5 kg (8.1%) | 79 %  | 45   |
| Grain | Chocolate fawcett        | 0.25 kg (4%)  | 60 %  | 1200 |
| Grain | Caraaroma                | 0.25 kg (4%)  | 78 %  | 400  |
| Grain | Platki pszeniczne        | 0.2 kg (3.2%) | 85 %  | 3    |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Cascade                | 20 g   | 45 min   | 6.7 %      |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 45 min   | 16.8 %     |
| Boil    | Cascade                | 10 g   | 15 min   | 6.7 %      |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 15 min   | 16.8 %     |
| Boil    | Cascade                | 20 g   | 0 min    | 6.7 %      |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 0 min    | 16.8 %     |
| Dry Hop | Cascade                | 50 g   | 4 day(s) | 6.7 %      |

### Yeasts

| <b>Name</b>          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale         | Slant       | 200 ml        | Fermentum Mobile  |