

American Brown Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **19.2**
- 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 **3.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Maris Otter Crisp | 4 kg (69%) | 83 % | 6 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (17.2%) | 80 % | 20 |
| Grain | Briess - Dark Chocolate Malt | 0.2 kg (3.4%) | 60 % | 900 |
| Grain | Słód Caramunich Typ II Weyermann | 0.6 kg (10.3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Cascade | 30 g | 60 min | 7 % |
| Whirlpool | Willamette | 50 g | 10 min | 5 % |
| Whirlpool | Cascade | 20 g | 10 min | 7 % |