

# American Brown Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **19.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt      | 2.35 kg (83.9%) | 80 %  | 5   |
| Grain | Weyermann Special W       | 0.25 kg (8.9%)  | 73 %  | 280 |
| Grain | Strzegom Karmel 30        | 0.1 kg (3.6%)   | 75 %  | 30  |
| Grain | Chocolate Malt (UK) Crisp | 0.1 kg (3.6%)   | 73 %  | 887 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil    | Mosaic                 | 20 g   | 2 min    | 10 %       |
| Boil    | Willamette             | 20 g   | 0 min    | 5 %        |
| Dry Hop | Cascade                | 20 g   | 3 day(s) | 6 %        |

## Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 350 ml | Fermentum Mobile |