

# american brown ale

- Gravity **15.4 BLG**
- ABV ---
- IBU **41**
- SRM **28.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (61.5%)	79 %	6
Grain	Strzegom Colorado Honig	1 kg (15.4%)	80 %	13
Grain	Strzegom Karmel 300	1 kg (15.4%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.7%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	15 min	16.8 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	7 day(s)	16.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile