

## Browan Ale (Ale Zakochany Brown)

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **25.7**
- Style **Brown IPA**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.2%)	80 %	5
Grain	Carared	0.5 kg (10.5%)	75 %	39
Grain	Pilzneński	0.5 kg (10.5%)	81 %	4
Grain	Czekoladowy	0.5 kg (10.5%)	60 %	788
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (5.3%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

### Yeasts

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