

# Brown Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **12.7**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński       | 4 kg (80.8%)   | 80 %  | 4.5  |
| Grain | Strzegom Karmel 300       | 0.5 kg (10.1%) | 70 %  | 30   |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (2%)    | 68 %  | 1202 |
| Grain | Coffe Light               | 0.1 kg (2%)    | 68 %  | 250  |
| Sugar | cukier                    | 0.25 kg (5.1%) | --- % | ---  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 13 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Fuggles                | 50 g   | 5 min  | 4.5 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 200 ml | ---        |