

# Brown Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **24.5**
- 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 **2.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (42%)	80 %	4
Grain	Strzegom Wiedeński	2.5 kg (42%)	79 %	10
Grain	Weyermann - Caraamber	0.25 kg (4.2%)	75 %	65
Grain	Weyermann - Carafa II	0.2 kg (3.4%)	70 %	837
Grain	Biscuit Malt	0.25 kg (4.2%)	79 %	45
Grain	Weyermann - Chocolate Wheat	0.25 kg (4.2%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Cascade	30 g	15 min	6 %
Whirlpool	Cascade	20 g	30 min	6 %
Whirlpool	Chinook	20 g	30 min	13 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	222 ml	Fermentum Mobile