

# BROWN\_BIG

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **12**
- SRM **17.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **66 C**, Time **10 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **37.6 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **10 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **31.7 liter(s)** of **76C** water or to achieve **61.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	5 kg (62.5%)	79 %	6
Grain	Strzegom Wiedeński	2.5 kg (31.3%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	2 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
skare/us05	Ale	Slant	50 ml	---