

# Brown Caramel Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **26.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **43.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (34.5%)	82 %	4
Grain	Viking Munich Malt	5 kg (34.5%)	78 %	20
Grain	Weyermann - Carawheat	1 kg (6.9%)	77 %	120
Grain	Strzegom Karmel 150	1 kg (6.9%)	75 %	150
Grain	Cara Blonde - Castle Malting	1 kg (6.9%)	78 %	20
Grain	Special B Malt	1 kg (6.9%)	65.2 %	315
Grain	Chocolate - Castle malting	0.5 kg (3.4%)	25 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Aroma (end of boil)	Fuggles	50 g	40 min	4.5 %
Aroma (end of boil)	Willamette	50 g	40 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis