

## LEM | Brown Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **13.4**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7.5 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70.7%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (10.1%)	75 %	45
Grain	Strzegom Monachijski typ I	0.4 kg (8.1%)	79 %	16
Grain	Strzegom Wiedeński	0.25 kg (5.1%)	79 %	10
Grain	Weyermann - Carafa I	0.2 kg (4%)	70 %	690
Dodawany na ostatnie 10 min zacierania				
Liquid Extract	Ekstrakt słodowy jasny	0.1 kg (2%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Palisade	20 g	10 min	7.5 %
Boil	Warrior	20 g	10 min	15.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M36 Liberty Bell Ale	Ale	Slant	1000 ml	Mangrove Jack's