Brown Ale 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **14.6**
- 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 **79 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.4 kg *(81%)*	85 %	7
Grain	Carahell	0.4 kg *(9.5%)*	77 %	26
Grain	Carafa II	0.2 kg *(4.8%)*	70 %	812
Grain	Weyermann pszeniczny jasny	0.2 kg *(4.8%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	6.4 %
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Boil	Hallertau Tradition	5 g	15 min	6 %
Boil	Warrior	30 g	5 min	15.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.