

## #42 Świąteczny Brown Ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **17**
- SRM **23.2**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.3 kg (81.3%)	81 %	6
Grain	Cara Gold Castlemalting	0.25 kg (8.8%)	78 %	120
Grain	Brown Malt (British Chocolate)	0.2 kg (7.1%)	70 %	180
Grain	Fawcett - Pszeniczny Czekoladowy	0.08 kg (2.8%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	30 g	10 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Slant	60 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z 1 pomarańczy	15 g	Boil	10 min
Spice	Kardamon	3 g	Boil	5 min
Spice	Gałka muszkatołowa	3 g	Boil	5 min
Flavor	Masa marcepanowa	200 g	Secondary	7 day(s)