

# American Brown Ale #1

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **10.6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (87.7%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 30          | 0.4 kg (7%)   | 75 %  | 30  |
| Grain | Castlemalting - Coffee Malt | 0.2 kg (3.5%) | 74 %  | 296 |
| Grain | Strzegom Czekoladowy 400    | 0.1 kg (1.8%) | 68 %  | 400 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.9 %     |
| Aroma (end of boil) | Simcoe                 | 55 g   | 0 min  | 13.2 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |