

American Brown Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **33**
- SRM **26**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.7 kg (72.5%) | 85 % | 7 |
| Grain | Biscuit Malt | 0.8 kg (15.7%) | 79 % | 45 |
| Grain | caramunich II | 0.3 kg (5.9%) | 73 % | 120 |
| Grain | Caraaroma | 0.15 kg (2.9%) | 78 % | 400 |
| Grain | Carafa II | 0.15 kg (2.9%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Simcoe | 5 g | 60 min | 13.1 % |
| Boil | Cascade | 10 g | 20 min | 6.7 % |
| Boil | Sorachi Ace | 10 g | 25 min | 13.8 % |
| Boil | Simcoe | 10 g | 30 min | 13.1 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6.7 % |
| Aroma (end of boil) | Sorachi Ace | 10 g | 0 min | 13.8 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.1 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6.7 % |
| Dry Hop | Sorachi Ace | 30 g | 3 day(s) | 13.8 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | Fermentum Mobile |