

American Brown Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **14.1**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **43.9 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **32.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **55.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 9.5 kg (86.6%) | 80 % | 5 |
| Grain | Viking Karmel 150 | 0.34 kg (3.1%) | 75 % | 150 |
| Grain | Viking Karmel 600 | 0.5 kg (4.6%) | 68 % | 601 |
| Grain | Viking Monachijski typ I | 0.625 kg (5.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 40 g | 60 min | 12.8 % |
| Boil | Willamette | 40 g | 15 min | 4.5 % |
| Boil | Willamette | 60 g | 5 min | 4.5 % |
| Aroma (end of boil) | Citra | 50 g | 15 min | 12.5 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1000 ml | Fermentis |