

# American Brown Ale #2 CCC

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **15.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (80.7%)	80 %	5
Grain	Fawcett - Brown	0.2 kg (7%)	72 %	180
Grain	Strzegom Wiedeński	0.2 kg (7%)	79 %	10
Grain	Fawcett - Red Crystal	0.1 kg (3.5%)	71 %	400
Grain	Fawcett - Pale Chocolate	0.05 kg (1.8%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	3 day(s)	15.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Citra	10 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Slant	250 ml	Fermentum Mobile
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