

# AMERICAN BROWN ALE

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **22.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (39.7%)	80 %	5
Grain	Pilznieński	2.5 kg (39.7%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.9%)	79 %	16
Grain	Jęczmień palony	0.15 kg (2.4%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.2%)	68 %	400
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	70 %	299
Grain	Płatki owsiane	0.2 kg (3.2%)	85 %	3
Grain	Strzegom Barwiący	0.05 kg (0.8%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Centennial	12 g	20 min	10.5 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Amarillo	15 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---