

American Brown Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **19.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 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 **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 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 | 2.35 kg (83.9%) | 80 % | 5 |
| Grain | Weyermann Special W | 0.25 kg (8.9%) | 73 % | 280 |
| Grain | Strzegom Karmel 30 | 0.1 kg (3.6%) | 75 % | 30 |
| Grain | Chocolate Malt (UK) Crisp | 0.1 kg (3.6%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Mosaic | 20 g | 2 min | 10 % |
| Boil | Willamette | 20 g | 0 min | 5 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 350 ml | Fermentum Mobile |