

# American Brown Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **25.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (31.9%)	81 %	6
Grain	Abbey Malt Weyermann	0.13 kg (4.2%)	75 %	45
Grain	Strzegom Karmel 150	0.2 kg (6.4%)	75 %	150
Grain	Brown Malt (British Chocolate)	1.8 kg (57.5%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	10 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Amarillo	25 g	0 min	9.5 %