

# American Brown Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **29.9**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (49.4%)	80 %	5
Grain	Viking Munich Malt	1 kg (24.7%)	78 %	18
Grain	Caraaroma	0.75 kg (18.5%)	78 %	400
Grain	Carahell	0.2 kg (4.9%)	77 %	26
Grain	Black Barley (Roast Barley)	0.1 kg (2.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	15 g	60 min	7.9 %
Boil	Talus	35 g	15 min	7.9 %
Aroma (end of boil)	Zappa	25 g	10 min	5.5 %
Dry Hop	Zappa	25 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP519 Stranda Kveik	Ale	Liquid	100 ml	White Labs