

american brown ale

- Gravity **15.4 BLG**
- ABV ---
- IBU **41**
- SRM **28.6**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (61.5%) | 79 % | 6 |
| Grain | Strzegom Colorado Honig | 1 kg (15.4%) | 80 % | 13 |
| Grain | Strzegom Karmel 300 | 1 kg (15.4%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.7%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g | 15 min | 16.8 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 7 day(s) | 16.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |