

# American Brown Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **26.7**
- 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 **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Keep mash **60 min** at **100C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (53.2%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (21.3%)	80 %	5
Grain	Biscuit Malt	0.7 kg (14.9%)	79 %	45
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	45 min	13.5 %
Aroma (end of boil)	East Kent Goldings	10 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	0.125 ml	Wyeast Labs