

# American Brown Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **18.6**
- 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 **20 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (26.8%)	79 %	22
Grain	Caramunich® typ I	0.5 kg (8.9%)	73 %	80
Grain	Fawcett - Brown	0.5 kg (8.9%)	72 %	180
Grain	Carafa II	0.1 kg (1.8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	60 min	12 %
Aroma (end of boil)	Amarillo	25 g	3 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis