

# Big Ben's Brown Ale

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- Gravity **13.4 BLG**
- ABV ---
- IBU **33**
- SRM **32.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (76.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (10.3%)	79 %	22
Grain	Caraaroma	0.4 kg (8.3%)	78 %	400
Grain	Carafa II	0.24 kg (5%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Boil	Cascade	15 g	30 min	5.8 %
Boil	Cascade	15 g	15 min	5.8 %
Boil	Centennial	15 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	999 ml	Fermentis

## Notes

- Oryginalny przepis:  
<https://www.brewtoad.com/recipes/big-bens-brown-ale>  
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