

# BRONEK

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **21.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (57.1%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (14.3%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (14.3%)	73 %	120
Grain	Strzegom Czekoladowy jasny	0.3 kg (8.6%)	68 %	400
Grain	słód Castle Malting aroma	0.1 kg (2.9%)	78 %	100
Grain	Biscuit Malt	0.1 kg (2.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Sterling	25 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min