

## Brown Ale #1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **25.4**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Weyermann Specjal W	0.7 kg (10.9%)	68 %	300
Grain	Strzegom Czekoladowy jasny	0.7 kg (10.9%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	6.8 %
Whirlpool	Cascade	90 g	0 min	6 %
Dry Hop	Cascade	90 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis