

brown ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **26**
- SRM **31.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (32.6%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (6.5%) | 68 % | 400 |
| Grain | Strzegom Karmel 300 | 0.3 kg (9.8%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.27 kg (8.8%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ II | 0.9 kg (29.3%) | 79 % | 22 |
| Grain | Płatki jęczmienne | 0.4 kg (13%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 7.5 % |
| Boil | Perle | 10 g | 10 min | 4.4 % |