

## brown ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **12**
- Style **Mild**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (56.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (12.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (12.3%)	85 %	3
Grain	Cara Gold Castlemalting	0.2 kg (4.9%)	78 %	120
Grain	Special B Malt	0.2 kg (4.9%)	65.2 %	315
Grain	Brown Malt (British Chocolate)	0.35 kg (8.6%)	70 %	128

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.7 %
Boil	Saaz (Czech Republic)	50 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	0.5 g	Boil	15 min