

Brown ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **13.1**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	0.15 kg (4.3%)	68 %	400
Grain	Strzegom Karmel 150	0.2 kg (5.8%)	75 %	150
Grain	Viking Pale Ale malt	2.6 kg (75.4%)	80 %	5
Grain	Pałę cookie	0.5 kg (14.5%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	12 g	40 min	13 %
Boil	Admiral	25 g	5 min	12 %