

## brown ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **15.7**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Caramunich® typ I	0.5 kg (8.2%)	73 %	80
Grain	Cara crystal Castlemalting	0.5 kg (8.2%)	78 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.6%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	15 g	60 min	11.1 %
Boil	Styrian Wolf	15 g	10 min	11.1 %
Boil	Hallertau Tradition	30 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	60 ml	---