

# Brown Ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **13.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **37.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.2 kg (55%)	79 %	6
Grain	Vienna Malt	2 kg (21.2%)	78 %	8
Grain	Strzegom Monachijski typ I	0.5 kg (5.3%)	79 %	16
Grain	Oat, Raw	1 kg (10.6%)	60.9 %	4
Grain	Viking Czekoladowy ciemny	0.25 kg (2.6%)	67 %	900
Grain	Carabody	0.5 kg (5.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	15 min	10 %
Aroma (end of boil)	Chinook	100 g	5 min	7 %
Whirlpool	Agnus	50 g	40 min	13.87 %
Whirlpool	Sladek	50 g	40 min	8.15 %
Dry Hop	Mandarina Bavaria	30 g	3 day(s)	10 %
Dry Hop	Hallertau Blanc	30 g	3 day(s)	11 %