

I was born as a nut

- Gravity **15 BLG**
- ABV ---
- IBU **35**
- SRM **20**
- Style **American Brown Ale**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (66.7%) | 79 % | 6 |
| Grain | Biscuit Malt | 1 kg (16.7%) | 79 % | 45 |
| Grain | Weyermann - Carafa I | 0.25 kg (4.2%) | 70 % | 690 |
| Grain | Caramel/Crystal Malt - 30L | 0.75 kg (12.5%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Progress | 20 g | 55 min | 5.5 % |
| Boil | Bramling | 10 g | 15 min | 6 % |
| Boil | Flyer | 30 g | 15 min | 10 % |
| Boil | Bramling | 20 g | 5 min | 6 % |
| Boil | Progress | 10 g | 5 min | 5.5 % |
| Aroma (end of boil) | Flyer | 20 g | 0 min | 10 % |
| Aroma (end of boil) | Progress | 10 g | 0 min | 5.5 % |
| Dry Hop | Flyer | 20 g | 6 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|-------|-----------|
| Safale US-05 | Ale | Slant | 50 ml | Fermentis |
|--------------|-----|-------|-------|-----------|