

# Nut Brown Ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **21.7**
- Style **American Brown Ale**

## 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (68.2%)	81 %	4
Grain	Biscuit Malt	0.8 kg (18.2%)	79 %	45
Grain	Caramel/Crystal Malt - 120L	0.4 kg (9.1%)	72 %	150
Grain	Weyermann - Carafa I	0.2 kg (4.5%)	70 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	15 g	25 min	6 %
Aroma (end of boil)	Fuggles	15 g	5 min	6 %