

## P.35 - Brown Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **21.7**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.3 kg (55.9%)	85 %	7
Adjunct	Chleb pszenno - żytni	1.2 kg (20.3%)	81 %	5
Grain	Crystal T50 Simpsons	0.4 kg (6.8%)	74 %	130
Grain	Fawcett - Brown	0.4 kg (6.8%)	72 %	180
Grain	Fawcett - amber	0.4 kg (6.8%)	74 %	100
Grain	Fawcett - Chocolate	0.2 kg (3.4%)	60 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Whirlpool	Cascade	20 g	20 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao w proszku	400 g	Boil	0 min
Spice	Kminek	10 g	Boil	0 min
Flavor	Kawa espresso	300 g	Boil	0 min
Spice	Cynamon	20 g	Boil	0 min

## Notes

- Fawcett - Chocolate Malt - dodany pod koniec zacierania.  
*Sep 6, 2022, 5:21 PM*