

# Polskie Brown Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **16.8**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński castlemalting   | 4 kg (53.8%)   | 81 %  | 4   |
| Grain | Strzegom Wiedeński         | 1.5 kg (20.2%) | 79 %  | 10  |
| Grain | Słód pszeniczny Bestmalz   | 0.5 kg (6.7%)  | 78 %  | 18  |
| Grain | Płatki owsiane             | 0.4 kg (5.4%)  | 85 %  | 3   |
| Grain | płatki jęczmienne          | 0.4 kg (5.4%)  | 85 %  | 3   |
| Grain | Strzegom Karmel 300        | 0.23 kg (3.1%) | 70 %  | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.7%)  | 68 %  | 400 |
| Grain | Strzegom Karmel 600        | 0.2 kg (2.7%)  | 68 %  | 601 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnat            | 25 g   | 60 min | 11.2 %     |
| Boil                | Iunga             | 15 g   | 15 min | 9.4 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 5 min  | 6 %        |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name                      | Type | Form  | Amount | Laboratory |
|---------------------------|------|-------|--------|------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 800 ml | ---        |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil    | 15 min |