

## BA Brown Ale 12 Blg - angielskie piwo codzienne

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **70**
- SRM **14.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.4 kg (85%) | 85 %  | 7   |
| Grain | Carahell                  | 0.4 kg (10%) | 77 %  | 26  |
| Grain | Weyermann - Carafa II     | 0.2 kg (5%)  | 70 %  | 837 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Warrior    | 30 g   | 60 min | 15.5 %     |
| Boil    | Challenger | 15 g   | 50 min | 7 %        |
| Boil    | Challenger | 15 g   | 5 min  | 7 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |