

# 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
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Safale US-05	Ale	Slant	50 ml	Fermentis
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