

## southern english brown

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **12.1**
- Style **Southern English Brown**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (85.7%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.25 kg (5%)	74 %	150
Grain	Weyermann Specjal W	0.47 kg (9.4%)	68 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4.6 %

### Yeasts

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

### Notes

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