

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **15.7**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	fawcett - Maris Otter	3 kg (77.5%)	81 %	6
Grain	Fawcett - Crystal	0.36 kg (9.3%)	70 %	160
Grain	Fawcett - Brown	0.25 kg (6.5%)	72 %	150
Grain	Słód owsiany Fawcett	0.2 kg (5.2%)	61 %	5
Grain	Weyermann - Chocolate Wheat	0.06 kg (1.6%)	74 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	90 min	5.1 %
Boil	East Kent Goldings	20 g	30 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs