

- 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 |