

British Brown Ale (BBA)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **17.9**
- Style **Northern English 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Thomas Fawcett	2.6 kg (47.7%)	72 %	6
Grain	Pale Ale Viking	1.6 kg (29.4%)	72 %	6
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (7.3%)	73 %	120
Grain	Cookie Viking	0.3 kg (5.5%)	72 %	70
Grain	Żytni Czekoladowy Thomas Fawcett	0.15 kg (2.8%)	72 %	650
Grain	Cara Crystal Castle Malting	0.3 kg (5.5%)	72 %	150
Grain	Karmelowy Viking	0.1 kg (1.8%)	72 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	22 g	60 min	8.3 %
Boil	Goldings	30 g	30 min	3.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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White Labs WLP007 Dry English Ale	Ale	Liquid	50 ml	White Labs
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