

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|--------|-------|------------|
| White Labs WLP007 Dry English Ale | Ale | Liquid | 50 ml | White Labs |
|--------------------------------------|-----|--------|-------|------------|