

Brown Ale #11

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **12.9**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (90.9%) | 85 % | 7 |
| Grain | Brown Malt (British Chocolate) | 0.4 kg (7.3%) | 70 % | 128 |
| Grain | Briess - Black Malt | 0.1 kg (1.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.3 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 5 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|-------------|
| Wyeast - 1084 Irish Ale | Ale | Liquid | 1000 ml | Wyeast Labs |