

Brown Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **16.9**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.84 kg (35%) | 80 % | 3 |
| Grain | Strzegom Pilzneński | 0.72 kg (30%) | 80 % | 4 |
| Grain | Fawcett - Brown | 0.6 kg (25%) | 72 % | 180 |
| Grain | Biscuit Malt | 0.24 kg (10%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Magnum | 7 g | 60 min | 11.5 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 60 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finning | Mech irlandzki | 2 g | Boil | 10 min |