

# Brown ale

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **21**
- SRM **25.5**
- Style **Southern English Brown**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	2.5 kg (75.8%)	79 %	7
Grain	Strzegom Czekoladowy jasny	0.3 kg (9.1%)	68 %	400
Grain	Malteurop Caramel	0.5 kg (15.2%)	71.7 %	115

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Boadicea	10 g	60 min	7.6 %
Aroma (end of boil)	Boadicea	15 g	15 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Safale