

# Brown Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **16.7**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.4 kg (77.3%)	81 %	6
Grain	Brown Malt (British Chocolate)	0.2 kg (4.5%)	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.2 kg (4.5%)	72 %	160
Grain	Briess - Chocolate Malt	0.15 kg (3.4%)	60 %	690
Grain	Wheat, Torrified	0.2 kg (4.5%)	79 %	4
Grain	Briess - Black Malt	0.05 kg (1.1%)	55 %	985
Grain	Simpsons - Crystal Rye	0.2 kg (4.5%)	73 %	177

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	30 g	60 min	5.5 %
Boil	Golding	15 g	5 min	5 %
Boil	Marynka	5 g	60 min	8.8 %