

## Brown ale II

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **15.6**
- Style **Southern English Brown**

### 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 **25 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **77C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Mild Malt                        | 4 kg (82.5%)   | 80 %  | 8    |
| Grain | Jęczmień niesłodowany            | 0.3 kg (6.2%)  | 75 %  | 2    |
| Grain | Crystal II 200                   | 0.25 kg (5.2%) | 71 %  | 200  |
| Grain | Brown Malt (British Chocolate)   | 0.2 kg (4.1%)  | 70 %  | 175  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.1%)  | 73 %  | 1001 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 25 g   | 60 min | 4.1 %      |
| Boil    | East Kent Goldings | 10 g   | 10 min | 5.1 %      |

### Yeasts

| Name                         | Type | Form   | Amount | Laboratory  |
|------------------------------|------|--------|--------|-------------|
| Wyeast 1968 - London ESB Ale | Ale  | Liquid | 250 ml | Wyeast Labs |