

# Double Brown Ale

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **26**
- SRM **32.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (56.8%)	80 %	7
Grain	Brown Malt (British Chocolate)	1 kg (22.7%)	70 %	180
Grain	Biscuit Malt	0.5 kg (11.4%)	79 %	45
Grain	Strzegom Czekoladowy jasny	0.4 kg (9.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale