

Grzegorz Brown

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **17.3**
- Style **Northern English 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Maris Otter Crisp | 2.5 kg (83.6%) | 83 % | 6 |
| Grain | Caramel/Crystal Malt - 40L | 0.3 kg (10%) | 74 % | 100 |
| Grain | Brown Malt (British Chocolate) | 0.15 kg (5%) | 70 % | 450 |
| Grain | Weyermann - Chocolate Rye | 0.04 kg (1.3%) | 20 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |