

Hyndman

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **15.6**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **75 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter (Fawcett)	2.5 kg (86.2%)	85 %	6
Grain	Pale Chocolate (Fawcett)	0.2 kg (6.9%)	70 %	600
Grain	Special X (BestMalz)	0.1 kg (3.4%)	65 %	350
Grain	Platki owsiane	0.1 kg (3.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	20 g	60 min	4 %
Aroma (end of boil)	Bramling Cross	10 g	30 min	4 %
Aroma (end of boil)	Bramling Cross	10 g	20 min	4 %
Aroma (end of boil)	Bramling Cross	10 g	10 min	4 %
Whirlpool	Bramling Cross	10 g	20 min	4 %
Dry Hop	Bramling Cross	40 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
B4 English Ale	Ale	Dry	10 g	Bulldog