

Newcastle Brown

- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **19.7**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Mild Malt	1 kg (37%)	80 %	8
Grain	Viking - Pale Ale malt	1 kg (37%)	80 %	5
Grain	Strzegom Pszeniczny	0.25 kg (9.3%)	81 %	6
Grain	Fawcett - Pale Chocolate	0.15 kg (5.6%)	71 %	690
Grain	Bestmalz - Special X	0.1 kg (3.7%)	80 %	400
Grain	Colorado - Honig Malt	0.2 kg (7.4%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	45 min	4.5 %
Boil	Fuggles	15 g	15 min	4.5 %
Boil	Fuggles	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP006 - Bedford British	Ale	Slant	1000 ml	White Labs