

# Ukaszycz Brown Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **42**
- SRM **20.5**
- Style **Northern English Brown Ale**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3.6 kg (85.6%)	80 %	6
Grain	Caramel/Crystal Malt - 120L	0.45 kg (10.7%)	72 %	600
Grain	Torrified wheat	0.113 kg (2.7%)	--- %	6
Grain	Chocolate Malt (UK)	0.042 kg (1%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale