

Brown Ale II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **15**
- 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 **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (91.8%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.2 kg (4.1%)	71 %	600
Grain	Special B Malt	0.2 kg (4.1%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	18 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Thames Valley Ale	Ale	Slant	200 ml	Wyeast Labs