

# Northern English Brown

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **12**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Simpsons - Golden Promise      | 2 kg (80.3%)    | 81 %  | 4   |
| Grain | Barley, Flaked                 | 0.2 kg (8%)     | 70 %  | 4   |
| Grain | Caramel/Crystal Malt - 40L     | 0.075 kg (3%)   | 74 %  | 79  |
| Grain | Brown Malt (British Chocolate) | 0.15 kg (6%)    | 70 %  | 128 |
| Grain | Fawcett - Pale Chocolate       | 0.065 kg (2.6%) | 71 %  | 600 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 26 g   | 60 min | 4.5 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London ESB Ale | Ale  | Liquid | 100 ml | Wyeast Labs |