

## Brown Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **16.1**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 4.5 kg (73.2%) | 80 %  | 5    |
| Grain | Biscuit Malt                     | 0.25 kg (4.1%) | 79 %  | 45   |
| Grain | Strzegom Karmel 300              | 0.25 kg (4.1%) | 70 %  | 299  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (2.4%) | 73 %  | 1001 |
| Grain | Viking Pilsner malt              | 1 kg (16.3%)   | 82 %  | 4    |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Centennial            | 20 g   | 60 min | 10.5 %     |
| Boil    | Saaz (Czech Republic) | 20 g   | 15 min | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |