

## brownie

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- Gravity **11.8 BLG**
- ABV ---
- IBU **32**
- SRM **17.4**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński                 | 3 kg (69.8%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (23.3%) | 79 %  | 16  |
| Grain | Strzegom Czekoladowy 400   | 0.3 kg (7%)  | 68 %  | 400 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Warrior           | 15 g   | 60 min | 15.5 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 5 min  | 4 %        |