

#3 BA Brown Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **15.4**
- 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 **65 min**
- Evaporation rate **7 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.4 kg (85%) | 85 % | 7 |
| Grain | Carahell | 0.4 kg (10%) | 77 % | 26 |
| Grain | Carafa II | 0.2 kg (5%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 7 % |
| Boil | Challenger | 15 g | 15 min | 7 % |
| Boil | Kent Goldings | 30 g | 5 min | 5.5 % |

Yeasts

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