

Brown Ale_v2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **10.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.4 kg (6.9%)	70 %	128
Grain	Viking Melanoidynowy	0.2 kg (3.4%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Fuggles	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Fermentis