

## Brown na święta

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **22.2**
- 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 **7 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Fawcett - Brown	0.5 kg (10%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.5 kg (10%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8.4 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	10 min