

## Brown Ale #8

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **12.2**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount       | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt           | 3.5 kg (70%) | 80 %  | 5   |
| Grain | Brown Malt (British Chocolate) | 1 kg (20%)   | 70 %  | 128 |
| Grain | Strzegom Bursztynowy           | 0.5 kg (10%) | 70 %  | 49  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 30 g   | 60 min | 7.6 %      |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale  | Slant | 200 ml | Danstar    |