

# BROWN ALE #1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **13**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **400.8 liter(s)**
- Total mash volume **515.3 liter(s)**

## Fermentables

| Type  | Name                          | Amount        | Yield  | EBC   |
|-------|-------------------------------|---------------|--------|-------|
| Grain | Best Ale Crisp                | 95 kg (83%)   | 80.8 % | 6.35  |
| Grain | Crystal Light Crisp           | 4 kg (3.5%)   | 71.8 % | 170   |
| Grain | Brown Crisp                   | 13 kg (11.4%) | 72.8 % | 134.5 |
| Grain | Low Colour<br>Chocolate Crisp | 2.5 kg (2.2%) | 72 %   | 550   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 350 g  | 60 min | 15.6 %     |

## Yeasts

| Name                         | Type | Form   | Amount  | Laboratory |
|------------------------------|------|--------|---------|------------|
| WLP013 - London<br>Ale Yeast | Ale  | Liquid | 2000 ml | White Labs |