

# Brown Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **22.6**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1.6 kg (66.7%)	80.5 %	6
Grain	Abbey Malt Weyermann	0.45 kg (18.7%)	75 %	45
Grain	Caraaroma	0.2 kg (8.3%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.15 kg (6.2%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	12 g	60 min	5.1 %
Boil	East Kent Goldings	15 g	15 min	5.1 %
Boil	East Kent Goldings	10 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	chlodnica ;)	1 g	Boil	11 min
-------	--------------	-----	------	--------