

## Brown ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **18.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (78.9%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (8.8%)	75 %	50
Grain	Carafa III	0.2 kg (3.5%)	70 %	950
Grain	BESTMALZ - Best Melanoidin	0.5 kg (8.8%)	75 %	71

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	31 g	60 min	7.1 %
Aroma (end of boil)	Northdown	9 g	10 min	7.1 %
Whirlpool	Northdown	10 g	25 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis