

brown ALE 12BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **14.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	3.4 kg (85%)	80 %	6
Grain	Carahell	0.4 kg (10%)	77 %	26
Grain	Weyermann - Carafa II	0.2 kg (5%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Challenger	15 g	15 min	7 %
Boil	English Golding	30 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale