

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 |