

# Brown Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **16.1**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (73.2%)	80 %	5
Grain	Biscuit Malt	0.25 kg (4.1%)	79 %	45
Grain	Strzegom Karmel 300	0.25 kg (4.1%)	70 %	299
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.4%)	73 %	1001
Grain	Viking Pilsner malt	1 kg (16.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Yeasts

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