

# Brown ALE

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **18.6**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.5 kg (8.7%)	70 %	128
Grain	Weyermann - Carafa I special	0.25 kg (4.3%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	40 min	15.5 %
Aroma (end of boil)	East Kent Goldings	0 g	5 min	5.1 %