

# Brown Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **16.9**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (70.8%)	81 %	4
Grain	Biscuit Malt	0.9 kg (15.9%)	79 %	45
Grain	Caramel/Crystal Malt - 30L	0.5 kg (8.8%)	75 %	59
Grain	Czekoladowy	0.25 kg (4.4%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	9.5 %
Boil	Marynka	17 g	60 min	7.8 %
Boil	Fuggles	15 g	15 min	5.9 %
Boil	Fuggles	15 g	5 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis