

Brown Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **16.7**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.4 kg (77.3%) | 81 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (4.5%) | 70 % | 128 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (4.5%) | 72 % | 160 |
| Grain | Briess - Chocolate Malt | 0.15 kg (3.4%) | 60 % | 690 |
| Grain | Wheat, Torrified | 0.2 kg (4.5%) | 79 % | 4 |
| Grain | Briess - Black Malt | 0.05 kg (1.1%) | 55 % | 985 |
| Grain | Simpsons - Crystal Rye | 0.2 kg (4.5%) | 73 % | 177 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Progress | 30 g | 60 min | 5.5 % |
| Boil | Golding | 15 g | 5 min | 5 % |
| Boil | Marynka | 5 g | 60 min | 8.8 % |