

# Brown Ale 70

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **14.4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **30.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Fawcett, Maris Otter	5 kg (73.9%)	--- %	---
Grain	Płatki pszeniczne/pszenica prażona Torried Wheat	0.8 kg (11.8%)	85 %	3
Grain	Crystal 160 EBC	0.4 kg (5.9%)	--- %	---
Grain	Fawcett - Pale Chocolate	0.4 kg (5.9%)	71 %	600
Grain	ZAKWASZAJĄCY	0.17 kg (2.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	5.8 %
Boil	East Kent Goldings	40 g	1 min	4.8 %