

# brown ale homebrew challenge

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **14**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.34 kg (76.1%)	81 %	6
Grain	Simpsons - Crystal T50	0.48 kg (10.9%)	80 %	130
Grain	Pszeniczny	0.22 kg (5%)	85 %	4
Grain	Fawcett - Brown	0.22 kg (5%)	72 %	180
Grain	Strzegom Czekoladowy jasny	0.13 kg (3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	18-20