

# Brown

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- Gravity **12 BLG**
- ABV ---
- IBU **28**
- SRM **19.1**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (86.5%)	79 %	6
Grain	Karmelowy Czerwony	0.3 kg (5.8%)	75 %	59
Grain	Strzegom Czekoladowy 400	0.4 kg (7.7%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Sybilla	50 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Safale