

Ciasteczkowy

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **12.7**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **3 %/h**
- Boil size **11.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (44.4%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (22.2%) | 75 % | 45 |
| Grain | Karmelowy Czerwony | 0.5 kg (22.2%) | 75 % | 59 |
| Grain | Caramunich® typ I | 0.25 kg (11.1%) | 73 % | 80 |