

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