

## english brown ale

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **12**
- SRM **18.2**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (84.3%)	79 %	6
Grain	Caramel/Crystal Malt - 20L	0.3 kg (7.2%)	75 %	39
Grain	Brown Malt (British Chocolate)	0.2 kg (4.8%)	70 %	128
Grain	Chocolate Malt (UK)	0.15 kg (3.6%)	73 %	887

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	fuggels	10 g	60 min	4.5 %
Boil	ekg	5 g	30 min	4.5 %
Boil	ekg	5 g	10 min	4.5 %
Boil	ekg	5 g	5 min	4.5 %
Boil	fuggels	5 g	5 min	4.5 %
Dry Hop	fuggels	35 g	6 day(s)	4.5 %