

grzegorzbrañ ejl

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **18.9**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Maris Otter Crisp | 4.05 kg (82.6%) | 83 % | 6 |
| Grain | Amber Malt | 0.24 kg (5%) | 75 % | 70 |
| Grain | Caramel/Crystal Malt - 62L | 0.32 kg (6.6%) | 74 % | 165 |
| Grain | Caramel/Crystal Malt - 102 | 0.16 kg (3.3%) | 74 % | 270 |
| Grain | Chocolate Malt | 0.12 kg (2.5%) | 73 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|---------|--------|------------|
| Boil | Simcoe | 12.14 g | 60 min | 12.8 % |
| Aroma (end of boil) | East Kent Goldings | 12.14 g | 20 min | 4.5 % |
| Whirlpool | East Kent Goldings | 12.14 g | 5 min | 4.5 % |