

# NEBA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **16**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **31.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	4 kg (67.7%)	80 %	6
Grain	Pilznieński	1 kg (16.9%)	81 %	4
Grain	Weyermann Caramunich 3	0.3 kg (5.1%)	76 %	150
Grain	crystal	0.15 kg (2.5%)	80 %	150
Grain	Carared	0.2 kg (3.4%)	75 %	45
Grain	Chocolate Malt (UK)	0.11 kg (1.9%)	73 %	1175
Grain	Strzegom Karmel 300	0.1 kg (1.7%)	70 %	299
Adjunct	Barwiący	0.05 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5 %
Boil	East Kent Goldings	22 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Slant	100 ml	safale