

# 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     |