

# Nut Brown

- Gravity **14 BLG**
- ABV ---
- IBU **22**
- SRM **24.5**
- Style **Southern English Brown**

## Batch size

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

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.75 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Sparge using **-11.3 liter(s)** of **76C** water

## Fermentables

| Type  | Name                       | Amount   | Yield | EBC |
|-------|----------------------------|----------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 3.5 kg   | 85 %  | 8   |
| Grain | Oats, Flaked               | 0.45 kg  | 80 %  | 1   |
| Grain | Caramel/Crystal Malt - 60L | 0.45 kg  | 74 %  | 159 |
| Grain | Briess - Victory Malt      | 0.225 kg | 75 %  | 73  |
| Grain | Briess - Chocolate Malt    | 0.125 kg | 60 %  | 932 |

## Hops

| Use for    | Name       | Amount | Time   | Alpha acid |
|------------|------------|--------|--------|------------|
| First Wort | Willamette | 26 g   | 60 min | 5 %        |
| Boil       | Golding    | 30 g   | 15 min | 5 %        |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |