

## #3 BA Brown Ale

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- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **15.4**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.4 kg (85%) | 85 %  | 7   |
| Grain | Carahell                  | 0.4 kg (10%) | 77 %  | 26  |
| Grain | Carafa II                 | 0.2 kg (5%)  | 70 %  | 812 |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Challenger    | 15 g   | 60 min | 7 %        |
| Boil    | Challenger    | 15 g   | 15 min | 7 %        |
| Boil    | Kent Goldings | 30 g   | 5 min  | 5.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |