

British Brown Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **16.7**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (81.2%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (6.5%) | 73 % | 120 |
| Grain | Carahell | 0.1 kg (3.2%) | 77 % | 26 |
| Grain | Strzegom Bursztynowy | 0.1 kg (3.2%) | 70 % | 49 |
| Grain | Castle Cafe | 0.18 kg (5.8%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 10 g | 60 min | 7 % |
| Boil | Fuggles | 10 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |