

# BROWN ALE #1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **13**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **400.8 liter(s)**
- Total mash volume **515.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	95 kg (83%)	80.8 %	6.35
Grain	Crystal Light Crisp	4 kg (3.5%)	71.8 %	170
Grain	Brown Crisp	13 kg (11.4%)	72.8 %	134.5
Grain	Low Colour Chocolate Crisp	2.5 kg (2.2%)	72 %	550

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	350 g	60 min	15.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	2000 ml	White Labs