

Brown Ale #12

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **13.5**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

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

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (88.2%)	85 %	7
Grain	Weyermann Caramunich 3	0.15 kg (2.9%)	76 %	150
Grain	Brown Malt (British Chocolate)	0.35 kg (6.9%)	70 %	128
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	12.8 %
Aroma (end of boil)	East Kent Goldings	30 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	200 ml	Wyeast Labs