

Brown ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **15**
- Style **Southern English Brown**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **77C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Mild Malt | 4.5 kg (84.1%) | 80 % | 8 |
| Grain | Jęczmień niesłodowany | 0.4 kg (7.5%) | 75 % | 2 |
| Grain | Crystal II 200 | 0.25 kg (4.7%) | 71 % | 200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (1.9%) | 73 % | 1001 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (1.9%) | 70 % | 175 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|-------------|
| Wyeast 1968 - London ESB Ale | Ale | Liquid | 250 ml | Wyeast Labs |