

Brown Ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **29**
- SRM **25.8**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.25 kg (67.7%)	78 %	6
Grain	Weyermann - Carared	0.6 kg (12.5%)	75 %	45
Grain	Pilzneński	0.5 kg (10.4%)	81 %	4
Grain	Czekoladowy	0.2 kg (4.2%)	60 %	1000
Grain	Caramunich Malt	0.25 kg (5.2%)	71.7 %	110

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	13.5 %
Boil	Kent Goldings	16 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Liquid	30 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Odżywka drożdży	2 g	Boil	15 min
Fining	Mech Irlandzki	2.5 g	Boil	15 min