

Brown ALE

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **18.6**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (8.7%) | 70 % | 128 |
| Grain | Weyermann - Carafa I special | 0.25 kg (4.3%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Warrior | 25 g | 40 min | 15.5 % |
| Aroma (end of boil) | East Kent Goldings | 0 g | 5 min | 5.1 % |