

# Brown Ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **16.9**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.84 kg (35%)	80 %	3
Grain	Strzegom Pilzneński	0.72 kg (30%)	80 %	4
Grain	Fawcett - Brown	0.6 kg (25%)	72 %	180
Grain	Biscuit Malt	0.24 kg (10%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	11.5 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	60 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Finning	Mech irlandzki	2 g	Boil	10 min