

Brown ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **16.6**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (90.2%)	80 %	5
Grain	Chocolate Malt (UK)	0.2 kg (4.9%)	73 %	1000
Grain	Biscuit Malt	0.2 kg (4.9%)	79 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	200 ml	Fermentum Mobile