

Brown Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **7.5**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.5%)	80 %	4
Grain	Strzegom Pszeniczny	1.25 kg (19.6%)	81 %	6
Grain	Strzegom Czekoladowy 400	0.12 kg (1.9%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6.5 %
Boil	Sybilla	25 g	0 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

Notes

- Warzone 23.11. wyszło 21l - 12BLG. Zjedzone do 0.5 BLG, wyszło 41 butelek.
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