

Brown Ale #4

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **13**
- SRM **17**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Monachijski typ II 20-25 EBC Weyermann | 5 kg (87.7%) | 80 % | 20 |
| Grain | Weyermann Specjal W | 0.5 kg (8.8%) | 68 % | 300 |
| Grain | Briess - Caracystal Wheat Malt | 0.2 kg (3.5%) | 78 % | 108 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Sybilla | 30 g | 60 min | 4.6 % |
| Whirlpool | Fuggles | 60 g | 0 min | 4.5 % |
| Whirlpool | Sybilla | 30 g | 0 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |