

## Brown Ale #9

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **10.2**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (84.1%)	85 %	7
Grain	Brown Malt (British Chocolate)	0.7 kg (13.1%)	70 %	128
Grain	Biscuit Malt	0.15 kg (2.8%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	25 g	60 min	11 %
Aroma (end of boil)	Hersbrucker	75 g	0 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1028 London Ale	Ale	Liquid	200 ml	Wyeast Labs