

Brown ale II

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **15.6**
- Style **Southern English Brown**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **77C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mild Malt	4 kg (82.5%)	80 %	8
Grain	Jęczmień niesłodowany	0.3 kg (6.2%)	75 %	2
Grain	Crystal II 200	0.25 kg (5.2%)	71 %	200
Grain	Brown Malt (British Chocolate)	0.2 kg (4.1%)	70 %	175
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.1%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4.1 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1968 - London ESB Ale	Ale	Liquid	250 ml	Wyeast Labs