

## Brown Ale v. 2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **15**
- SRM **24.8**
- Style **Southern English Brown**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Fawcett - Maris Otter       | 2.5 kg (44.2%) | 81 %   | 6    |
| Grain | Simpsons - Maris Otter      | 1 kg (17.7%)   | 81 %   | 6    |
| Grain | Cookie                      | 0.5 kg (8.8%)  | 72 %   | 50   |
| Grain | Fawcett - Brown             | 1 kg (17.7%)   | 72 %   | 180  |
| Grain | Special B Malt              | 0.25 kg (4.4%) | 65.2 % | 315  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.5%)  | 68 %   | 1200 |
| Grain | Weyermann - Carapils        | 0.2 kg (3.5%)  | 78 %   | 4    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 15 g   | 60 min | 10.5 %     |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 11 g   | Lallemand  |

## Notes

- dwa różne słody MO, żeby wykończyć resztkę Simpsons'a.  
0,5 kg MO podmienione testowo na 0,5 kg VM Cookie względem pierwotnej receptury.  
Dodane 0,2 Carapilsa dla lepszej piany.  
W tej wersji inne drożdże - wcześniej były FM11.  
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