

chestnuts brown ale

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **14.1**
- Style **Southern English Brown**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (44.4%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (11.1%) | 79 % | 45 |
| Grain | Abbey Castle | 0.5 kg (11.1%) | 80 % | 45 |
| Grain | Cara Gold | 0.5 kg (11.1%) | 75 % | 120 |
| Adjunct | kasztany jadalne | 1 kg (22.2%) | 50 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Fuggles | 20 g | 60 min | 6.1 % |
| Aroma (end of boil) | Fuggles | 10 g | 15 min | 6.1 % |
| Dry Hop | Fuggles | 20 g | 7 day(s) | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |