

# double brown ale

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **29**
- SRM **22.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (21.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (21.3%)	79 %	16
Grain	Pilzneński	3 kg (42.6%)	81 %	4
Grain	Briess - Carapils Malt	0.3 kg (4.3%)	74 %	3
Grain	Strzegom Karmel 150	0.3 kg (4.3%)	75 %	150
Grain	Strzegom Karmel 600	0.25 kg (3.5%)	68 %	601
Grain	Castle Cafe	0.1 kg (1.4%)	75.5 %	480
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.4%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	10.5 %
Boil	Equinox	8 g	60 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis