

# English Brown Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **17.4**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.4 kg (82.2%)	83 %	6
Grain	Cara Gold	0.07 kg (2.4%)	75 %	120
Grain	Caramel/Crystal Malt - 120L	0.3 kg (10.3%)	72 %	236
Grain	Strzegom Czekoladowy jasny	0.15 kg (5.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	18 g	60 min	7 %
Boil	Fuggles	10 g	1 min	4.5 %

## Yeasts

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