

# English Brown Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **15.5**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	0.15 kg (4.8%)	68 %	400
Grain	Briess - Pale Ale Malt	2.7 kg (85.7%)	80 %	7
Grain	Karmelowy Czerwony	0.15 kg (4.8%)	75 %	59
Grain	Special B Malt	0.15 kg (4.8%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	65 min	10.5 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

## Yeasts

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