

# English Brown Ale

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- Gravity **2.8 BLG**
- ABV ---
- IBU **111**
- SRM ---
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

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

## Steps

- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **100C**
- Sparge using **liter(s)** of **C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Glukoza	1 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Challenger	50 g	60 min	7 %
Aroma (end of boil)	Kent Goldings	15 g	60 min	5.5 %
Boil	Progress	30 g	10 min	5.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Dry Hop	Fuggles	50 g	7 day(s)	4.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	7 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale