

# Grzegorz Brown

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **17.3**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Maris Otter Crisp              | 2.5 kg (83.6%) | 83 %  | 6    |
| Grain | Caramel/Crystal Malt - 40L     | 0.3 kg (10%)   | 74 %  | 100  |
| Grain | Brown Malt (British Chocolate) | 0.15 kg (5%)   | 70 %  | 450  |
| Grain | Weyermann - Chocolate Rye      | 0.04 kg (1.3%) | 20 %  | 1000 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 30 g   | 60 min | 4.5 %      |

## Yeasts

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