

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