

# grzegorzbrań ejl

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **19**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Maris Otter Crisp          | 5 kg (82.6%)   | 83 %  | 6    |
| Grain | Amber Malt                 | 0.3 kg (5%)    | 75 %  | 70   |
| Grain | Caramel/Crystal Malt - 62L | 0.4 kg (6.6%)  | 74 %  | 165  |
| Grain | Caramel/Crystal Malt - 102 | 0.2 kg (3.3%)  | 74 %  | 270  |
| Grain | Chocolate Malt             | 0.15 kg (2.5%) | 73 %  | 1000 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Simcoe             | 15 g   | 60 min | 12.8 %     |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 20 min | 4.5 %      |
| Whirlpool           | East Kent Goldings | 15 g   | 5 min  | 4.5 %      |