

# Nothern English Brown Ale

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- Gravity **11.9 BLG**
- ABV ---
- IBU **29**
- SRM **26.8**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.8 kg (85.6%)	80 %	7
Grain	Strzegom Karmel 150	0.3 kg (6.8%)	75 %	150
Grain	Strzegom Karmel 600	0.3 kg (6.8%)	68 %	601
Grain	Carafa	0.04 kg (0.9%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Bramling	10 g	10 min	6 %

## Yeasts

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