

# Nut Brown

- Gravity **14 BLG**
- ABV ---
- IBU **22**
- SRM **24.5**
- Style **Southern English Brown**

## Batch size

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

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.75 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Sparge using **-11.3 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg	85 %	8
Grain	Oats, Flaked	0.45 kg	80 %	1
Grain	Caramel/Crystal Malt - 60L	0.45 kg	74 %	159
Grain	Briess - Victory Malt	0.225 kg	75 %	73
Grain	Briess - Chocolate Malt	0.125 kg	60 %	932

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Willamette	26 g	60 min	5 %
Boil	Golding	30 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar