

## Brown Ale

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- Gravity **11.2 BLG**
- ABV ---
- IBU **31**
- SRM **21.2**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Mild Malt           | 3 kg (70.6%)   | 80 %  | 6   |
| Grain | Biscuit Malt        | 1 kg (23.5%)   | 77 %  | 50  |
| Grain | Strzegom Karmel 600 | 0.25 kg (5.9%) | 68 %  | 600 |

### Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | flyer | 20 g   | 60 min   | 9.8 %      |
| Aroma (end of boil) | flyer | 10 g   | 15 min   | 9.8 %      |
| Aroma (end of boil) | flyer | 10 g   | 5 min    | 9.8 %      |
| Dry Hop             | flyer | 10 g   | 4 day(s) | 9.8 %      |

### Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M07 British Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |