

#3 BA Brown Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **15.4**
- 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 **65 min**
- Evaporation rate **7 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.4 kg (85%)	85 %	7
Grain	Carahell	0.4 kg (10%)	77 %	26
Grain	Carafa II	0.2 kg (5%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
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Boil	Kent Goldings	30 g	5 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale