

BA brown ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **17.5**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **20.9 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 | Weyermann - Carafa II | 0.2 kg (5%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 7 % |
| Boil | Challenger | 15 g | 15 min | 7 % |
| Aroma (end of boil) | Sovereign | 30 g | 1 min | 6.1 % |

Yeasts

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