

## Brown ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **18.2**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4.5 kg (78.9%) | 80 %  | 5   |
| Grain | Weyermann - Carared        | 0.5 kg (8.8%)  | 75 %  | 50  |
| Grain | Carafa III                 | 0.2 kg (3.5%)  | 70 %  | 950 |
| Grain | BESTMALZ - Best Melanoidin | 0.5 kg (8.8%)  | 75 %  | 71  |

### Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Northdown | 31 g   | 60 min | 7.1 %      |
| Aroma (end of boil) | Northdown | 9 g    | 10 min | 7.1 %      |
| Whirlpool           | Northdown | 10 g   | 25 min | 7.1 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Fermentis  |