

## BROWN ALE #2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **13.9**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **381.5 liter(s)**
- Total mash volume **490.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Fawcett	90 kg (82.6%)	80 %	6.25
Grain	Crystal Fawcett	5 kg (4.6%)	70 %	162.5
Grain	Brown Fawcett	12 kg (11%)	70 %	187.5
Grain	Pale Chocolate Fawcett	2 kg (1.8%)	70 %	625

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	114 g	60 min	7.7 %
Boil	Magnat	300 g	60 min	16.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	2000 ml	White Labs

### Notes

- Zgłoszenie 11.5°P  
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