

# Brown Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **15.1**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (87.4%)	85 %	7
Grain	Carahell	0.24 kg (8.4%)	77 %	26
Grain	Weyermann - Carafa II	0.12 kg (4.2%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Boil	Challenger	15 g	15 min	7 %
Boil	English Golding	30 g	5 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale