

Brown ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **6.9**
- 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 **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **74 C**, Time **0 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **74C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (93.1%)	80 %	5
Grain	Briess - Carabrown Malt	0.35 kg (6.9%)	10 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	40 min	13 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Marynka	5 g	45 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---