

# Brown Ale

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- Gravity **11.2 BLG**
- ABV ---
- IBU **31**
- SRM **21.2**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mild Malt	3 kg (70.6%)	80 %	6
Grain	Biscuit Malt	1 kg (23.5%)	77 %	50
Grain	Strzegom Karmel 600	0.25 kg (5.9%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	flyer	20 g	60 min	9.8 %
Aroma (end of boil)	flyer	10 g	15 min	9.8 %
Aroma (end of boil)	flyer	10 g	5 min	9.8 %
Dry Hop	flyer	10 g	4 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's