

# Brown Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **15**
- 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 **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80.8%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.2 kg (4%)	74 %	79
Grain	Brown Malt (British Chocolate)	0.4 kg (8.1%)	70 %	128
Grain	Viking Wheat Malt	0.2 kg (4%)	83 %	5
Grain	Czekoladowy	0.15 kg (3%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Fuggles	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	200 ml	Fermentum Mobile