

# Brown Ale z herbatą Lapsang Souchong

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **19.5**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (76%)	79 %	6
Grain	Strzegom Pilzneński	0.3 kg (9.9%)	80 %	4
Grain	Biscuit Malt	0.2 kg (6.6%)	77 %	45
Grain	Special B Castle	0.125 kg (4.1%)	70 %	350
Grain	Carafa II special	0.1 kg (3.3%)	1 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	15 g	60 min	8.8 %
Boil	Styrian Golding	6 g	15 min	5.3 %
Boil	Saaz (Czech Republic)	14 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Lapsang	40 g	Secondary	1 day(s)
Water Agent	Gips piwowarski	2 g	Mash	60 min