

# brownie

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- Gravity **11.8 BLG**
- ABV ---
- IBU **32**
- SRM **17.4**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (69.8%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (23.3%)	79 %	16
Grain	Strzegom Czekoladowy 400	0.3 kg (7%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %