

C&D Ale no. 16

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **15.7**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilsner Malt | 1.25 kg (20.2%) | 78 % | 3 |
| Grain | Munich Malt | 1.25 kg (20.2%) | 77 % | 25 |
| Grain | Pale Malt | 2.1 kg (34%) | 83 % | 8 |
| Grain | Cara Aroma | 0.2 kg (3.2%) | 73 % | 479 |
| Grain | Flaked Oats | 0.3 kg (4.9%) | 74 % | 4 |
| Grain | Kandis (light) | 0.43 kg (7%) | 78 % | -1 |
| Grain | Cara Crystal | 0.65 kg (10.5%) | 72 % | 161 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 30 g | 60 min | 6.4 % |
| Boil | Challenger | 25 g | 15 min | 6.4 % |
| Boil | Challenger | 25 g | 5 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 40 ml | White Labs |