

# double brown ale

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **29**
- SRM **22.2**
- Style **Southern English Brown**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt        | 1.5 kg (21.3%) | 80 %   | 5   |
| Grain | Strzegom Monachijski typ I  | 1.5 kg (21.3%) | 79 %   | 16  |
| Grain | Pilzneński                  | 3 kg (42.6%)   | 81 %   | 4   |
| Grain | Briess - Carapils Malt      | 0.3 kg (4.3%)  | 74 %   | 3   |
| Grain | Strzegom Karmel 150         | 0.3 kg (4.3%)  | 75 %   | 150 |
| Grain | Strzegom Karmel 600         | 0.25 kg (3.5%) | 68 %   | 601 |
| Grain | Castle Cafe                 | 0.1 kg (1.4%)  | 75.5 % | 480 |
| Grain | Weyermann - Chocolate Wheat | 0.1 kg (1.4%)  | 74 %   | 788 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnat  | 20 g   | 60 min | 10.5 %     |
| Boil    | Equinox | 8 g    | 60 min | 13.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |