

English Brown Ale

- Gravity **2.8 BLG**
- ABV ---
- IBU **111**
- SRM ---
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

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

Steps

- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **100C**
- Sparge using **liter(s)** of **C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------|-------------|-------|-----|
| Sugar | Glukoza | 1 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Aroma (end of boil) | Challenger | 50 g | 60 min | 7 % |
| Aroma (end of boil) | Kent Goldings | 15 g | 60 min | 5.5 % |
| Boil | Progress | 30 g | 10 min | 5.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 10 min | 15.5 % |
| Dry Hop | Fuggles | 50 g | 7 day(s) | 4.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 7 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |