

# ENGLISH NORTHERN BROWN ALE

- Gravity **12.6 BLG**
- ABV ---
- IBU **33**
- SRM **14.3**
- 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 **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3.8 kg (73.1%)	83 %	6
Grain	Cara Ruby Castle	0.3 kg (5.8%)	72 %	49
Grain	Brown Malt (British Chocolate)	0.5 kg (9.6%)	70 %	128
Grain	Amber Malt	0.3 kg (5.8%)	75 %	43
Grain	Biscuit Malt	0.3 kg (5.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Aroma (end of boil)	Kent Goldings	10 g	30 min	5.5 %
Aroma (end of boil)	Kent Goldings	14 g	15 min	5.5 %
Aroma (end of boil)	Bramling	10 g	30 min	6 %
Aroma (end of boil)	Bramling	14 g	15 min	6 %
Dry Hop	Kent Goldings	20 g	7 day(s)	5.5 %
Dry Hop	Bramling	20 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	10 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	Irish Moss	10 g	Boil	15 min