

grzegorzbrañ ejl

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **18.9**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4.05 kg (82.6%)	83 %	6
Grain	Amber Malt	0.24 kg (5%)	75 %	70
Grain	Caramel/Crystal Malt - 62L	0.32 kg (6.6%)	74 %	165
Grain	Caramel/Crystal Malt - 102	0.16 kg (3.3%)	74 %	270
Grain	Chocolate Malt	0.12 kg (2.5%)	73 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12.14 g	60 min	12.8 %
Aroma (end of boil)	East Kent Goldings	12.14 g	20 min	4.5 %
Whirlpool	East Kent Goldings	12.14 g	5 min	4.5 %