

## #130 British Brown Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **15.1**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **67 C**, Time **35 min**
- Temp **72.5 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **45 min** at **72.5C**
- Keep mash **5 min** at **77C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt           | 2.2 kg (75.3%) | 80 %  | 5   |
| Grain | Brown Malt (British Chocolate) | 0.6 kg (20.5%) | 70 %  | 128 |
| Grain | Special W                      | 0.12 kg (4.1%) | 73 %  | 300 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 10 g   | 55 min | 5.9 %      |
| Boil    | Fuggles | 23 g   | 20 min | 5.9 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 120 ml | Danstar    |

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | WhirlFloc | 1.25 g | Boil    | 12 min |