

## #25 English Brown Ale

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- Gravity **13 BLG**
- ABV ---
- IBU **33**
- SRM **22.1**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (84.7%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.1%)	75 %	150
Grain	Strzegom Czekoladowy 400	0.3 kg (5.1%)	68 %	400
Grain	Strzegom Karmel 600	0.1 kg (1.7%)	68 %	601
Grain	Karmelowy żytni Strzegom	0.1 kg (1.7%)	75 %	150
Grain	Karmelowy żytni Strzegom	0.1 kg (1.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %
Boil	Fuggles	15 g	30 min	4.5 %
Boil	Fuggles	25 g	5 min	4.5 %