

# Brązowy Mocarniak

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **15**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (86.3%)	80 %	5
Grain	Karmelowy Czerwony	0.1 kg (3.9%)	75 %	59
Grain	Czekoladowy	0.1 kg (3.9%)	60 %	788
Grain	Amber Malt	0.15 kg (5.9%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	20 min	4.5 %
Boil	Challenger	15 g	45 min	7 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	3 g	Boil	0 min
Water Agent	chlerek wapnia	3 g	Mash	0 min