

Brown ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **6.9**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **74 C**, Time **0 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **74C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.7 kg (93.1%) | 80 % | 5 |
| Grain | Briess - Carabrown Malt | 0.35 kg (6.9%) | 10 % | 108 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Chinook | 10 g | 40 min | 13 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 4 % |
| Boil | Marynka | 5 g | 45 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | --- |