

# Brown Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **15**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt Europe	2.2 kg (49.4%)	80 %	7
Grain	Strzegom Monachijski typ II	1.8 kg (40.4%)	79 %	22
Grain	Karmelowy Ciemny	0.35 kg (7.9%)	80 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.2%)	73 %	1001

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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Safale

## Notes

- fermentacja 14 dni w 16C  
*Aug 3, 2018, 5:55 PM*