

# Brown Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **18.5**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 3.3 kg (87.1%) | 80 %  | 5    |
| Grain | Strzegom Karmel 150         | 0.16 kg (4.2%) | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.08 kg (2.1%) | 68 %  | 1200 |
| Grain | Strzegom Karmel 300         | 0.25 kg (6.6%) | 70 %  | 299  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 28 g   | 60 min | 7 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 20 ml  | Danstar    |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 15 min |

## Notes

- 11 l wody do wyśładzania  
*Nov 5, 2018, 8:43 PM*