

## Brown Ale #5

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **11.3**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (76.9%)	82 %	4
Grain	Brown Malt (British Chocolate)	1 kg (19.2%)	70 %	128
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.8%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	8.4 %
Boil	Fuggles	50 g	7 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis