

Brown Ale 70

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **14.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **30.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Pale Ale Fawcett, Maris Otter | 5 kg (73.9%) | --- % | --- |
| Grain | Płatki pszeniczne/pszenica prażona Torried Wheat | 0.8 kg (11.8%) | 85 % | 3 |
| Grain | Crystal 160 EBC | 0.4 kg (5.9%) | --- % | --- |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (5.9%) | 71 % | 600 |
| Grain | ZAKWASZAJĄCY | 0.17 kg (2.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 60 g | 60 min | 5.8 % |
| Boil | East Kent Goldings | 40 g | 1 min | 4.8 % |