

## C&D Ale no. 16

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **15.7**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malt	1.25 kg (20.2%)	78 %	3
Grain	Munich Malt	1.25 kg (20.2%)	77 %	25
Grain	Pale Malt	2.1 kg (34%)	83 %	8
Grain	Cara Aroma	0.2 kg (3.2%)	73 %	479
Grain	Flaked Oats	0.3 kg (4.9%)	74 %	4
Grain	Kandis (light)	0.43 kg (7%)	78 %	-1
Grain	Cara Crystal	0.65 kg (10.5%)	72 %	161

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	6.4 %
Boil	Challenger	25 g	15 min	6.4 %
Boil	Challenger	25 g	5 min	6.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	40 ml	White Labs