

# English Brown Ale

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- Gravity **13.1 BLG**
- ABV ---
- IBU **25**
- SRM **18.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilzneński             | 4 kg (85.1%)  | 81 %  | 4   |
| Grain | Strzegom Karmel 30     | 0.4 kg (8.5%) | 75 %  | 30  |
| Grain | Czekoladowy            | 0.1 kg (2.1%) | 60 %  | 788 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (4.3%) | 74 %  | 296 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 16 g   | 60 min | 10 %       |
| Boil                | East Kent Goldings | 25 g   | 15 min | 5.1 %      |
| Aroma (end of boil) | Tradition          | 10 g   | 0 min  | 4.5 %      |
| Aroma (end of boil) | East Kent Goldings | 25 g   | 0 min  | 5.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g    | Mash    | 60 min |