

# English Brown

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **21.5**
- Style **Southern English Brown**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (89.6%)	80 %	5
Grain	Strzegom Barwiący	0.25 kg (3.7%)	68 %	1300
Grain	Strzegom Karmel 150	0.25 kg (3.7%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.2 kg (3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	30 g	60 min	5.5 %
Boil	East Kent Goldings	15 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale