

Tyne Bank - Newcastle Brown Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **19.9**
- Style **Northern English 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 4 kg (80%) | 79 % | 22 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (10%) | 71 % | 300 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (10%) | 70 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 15 g | 60 min | 6 % |
| Boil | Sybilla | 35 g | 15 min | 6 % |
| Boil | Sybilla | 50 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 3 g | Boil | 15 min |

Notes

- Fermentacja:
Burzliwa (7-8 dni w 18-19 st. C)
Cicha (7-8 dni w 18-19 st. C)

Butelkowanie:
Syrop cukrowy na refermentację (100 g cukru w 500 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 10-18 st. C.

Na zdrowie!
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