

# 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!  
*Feb 9, 2018, 1:27 PM*