A'la Brown Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **11.1**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 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 **53 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(63.8%)*	79 %	6
Grain	Brown Malt (British Chocolate)	0.5 kg *(10.6%)*	70 %	128
Grain	Strzegom Pszeniczny	1 kg *(21.3%)*	81 %	6
Grain	Caramel/Crystal Malt - 120L	0.2 kg *(4.3%)*	72 %	236

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	East Kent Goldings	20 g	5 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.