

#130 British Brown Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **15.1**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **35 min**
- Temp **72.5 C**, Time **45 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **45 min** at **72.5C**
- Keep mash **5 min** at **77C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (75.3%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.6 kg (20.5%) | 70 % | 128 |
| Grain | Special W | 0.12 kg (4.1%) | 73 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 10 g | 55 min | 5.9 % |
| Boil | Fuggles | 23 g | 20 min | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 120 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | WhirlFloc | 1.25 g | Boil | 12 min |