

## #130 British Brown Ale

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- 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