

Brązowe ALE

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **20.8**
- 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 **65 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Malt - Pale Ale Zero | 3.5 kg (87.5%) | 80 % | 8 |
| Grain | Weyermann - Carahell | 0.3 kg (7.5%) | 80 % | 30 |
| Grain | Weyermann - Carafa III | 0.2 kg (5%) | 65 % | 1500 |

dodaje podczas 2 przerwy

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Zeus | 7 g | 60 min | 14 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 400 ml | xxx |

gęstwa 0,4 l (płynna po przemyciu)