

# Brown Ale

- Gravity **15.2 BLG**
- ABV ---
- IBU **37**
- SRM **25.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.7 kg (69.4%)	79 %	6
Grain	Strzegom Monachijski typ I	0.1 kg (4.1%)	79 %	16
Grain	Płatki owsiane	0.25 kg (10.2%)	85 %	3
Grain	Strzegom Czekoladowy 400	0.075 kg (3.1%)	68 %	400
Grain	Jęczmień palony	0.075 kg (3.1%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.25 kg (10.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	5 g	5 min	5.1 %
Boil	Marynka	10 g	30 min	10 %
Boil	Brewers Gold	10 g	55 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale