

Brown Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **7.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (78.5%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.25 kg (19.6%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy 400 | 0.12 kg (1.9%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 25 g | 60 min | 6.5 % |
| Boil | Sybilla | 25 g | 0 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | Fermentum Mobile |

Notes

- Warzone 23.11. wyszło 21l - 12BLG. Zjedzone do 0.5 BLG, wyszło 41 butelek.
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