

## Brown Ale #4

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **13**
- SRM **17**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	5 kg (87.7%)	80 %	20
Grain	Weyermann Specjal W	0.5 kg (8.8%)	68 %	300
Grain	Briess - Caracystal Wheat Malt	0.2 kg (3.5%)	78 %	108

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	4.6 %
Whirlpool	Fuggles	60 g	0 min	4.5 %
Whirlpool	Sybilla	30 g	0 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis