

# Brown Ale

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **18.5**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (87.1%)	80 %	5
Grain	Strzegom Karmel 150	0.16 kg (4.2%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.08 kg (2.1%)	68 %	1200
Grain	Strzegom Karmel 300	0.25 kg (6.6%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	28 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	20 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min

## Notes

- 11 l wody do wyśładzania  
*Nov 5, 2018, 8:43 PM*