

Brown ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **21**
- SRM **25.5**
- Style **Southern English Brown**

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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Malteurop Pale Ale | 2.5 kg (75.8%) | 79 % | 7 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (9.1%) | 68 % | 400 |
| Grain | Malteurop Caramel | 0.5 kg (15.2%) | 71.7 % | 115 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Boadicea | 10 g | 60 min | 7.6 % |
| Aroma (end of boil) | Boadicea | 15 g | 15 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 120 ml | Safale |