

Hyndman

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **15.6**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **75 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Maris Otter (Fawcett) | 2.5 kg (86.2%) | 85 % | 6 |
| Grain | Pale Chocolate (Fawcett) | 0.2 kg (6.9%) | 70 % | 600 |
| Grain | Special X (BestMalz) | 0.1 kg (3.4%) | 65 % | 350 |
| Grain | Platki owsiane | 0.1 kg (3.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Bramling Cross | 20 g | 60 min | 4 % |
| Aroma (end of boil) | Bramling Cross | 10 g | 30 min | 4 % |
| Aroma (end of boil) | Bramling Cross | 10 g | 20 min | 4 % |
| Aroma (end of boil) | Bramling Cross | 10 g | 10 min | 4 % |
| Whirlpool | Bramling Cross | 10 g | 20 min | 4 % |
| Dry Hop | Bramling Cross | 40 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| B4 English Ale | Ale | Dry | 10 g | Bulldog |