

## southern brown ale

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **15**
- SRM **21.8**
- Style **Southern English Brown**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.1 kg (86.6%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.05 kg (3.9%)	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.05 kg (3.9%)	72 %	236
Grain	Strzegom Czekoladowy 1200	0.07 kg (5.5%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	8 g	60 min	4.5 %