

Wędzone Brown Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **15.3**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Strzegom Czekoladowy 400	0.5 kg (8.3%)	68 %	400
Grain	Słód Wędzony Steinbach	1 kg (16.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.9 %
Boil	Sybilla	30 g	15 min	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Kveik	Ale	Slant	150 ml	FM