Tyne Bank - Newcastle Brown Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **19.9**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg *(80%)*	79 %	22
Grain	Fawcett - Dark Crystal	0.5 kg *(10%)*	71 %	300
Grain	Brown Malt (British Chocolate)	0.5 kg *(10%)*	70 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %
Boil	Sybilla	35 g	15 min	6 %
Boil	Sybilla	50 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Fermentacja:
  Burzliwa (7-8 dni w 18-19 st. C)
  Cicha (7-8 dni w 18-19 st. C)

  Butelkowanie:
  Syrop cukrowy na refermentację (100 g cukru w 500 ml wody)

  Dojrzewanie piwa:
  3 tygodnie w temperaturze 10-18 st. C.

  Na zdrowie!
  Feb 9, 2018, 1:27 PM