66. British Brown Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **13**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale malt	2 kg *(38.8%)*	80 %	5
Grain	Golden Ale Viking	2 kg *(38.8%)*	85 %	12
Grain	Cookie viking	0.4 kg *(7.8%)*	79 %	45
Grain	Fawcett - Brown	0.35 kg *(6.8%)*	72 %	180
Grain	Castle Cafe	0.1 kg *(1.9%)*	75.5 %	480
Grain	Żytni	0.3 kg *(5.8%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	22 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

Notes

- Whirflock
  Zapewne kawa.

  Warzenie 06.05, 21 litrów, 13blg, schłodzone z trudem do 22 stopni

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

07.05 - wieczór, zeszło aż do 12 stopni, napowietrzone i zadane zrehydratyzowane US-05.
07.05 - 12
08.05 - 14
09.05 - 14
10.05 - 16
11.05- 20 z rana, potem 22. Wieczorem wystawione poza pudło, do którego trafiła owsiana ipa.
12.05 - 24 z rana ;/
13.05 - 24

Piwo przeleżało niestety przez upały na drożdżach.

04.06 - rano schłodzone, w nocy dodane 80g kawy brasil Yellow bourbon + 40g namaczonych w Wild Turkeyu płatków debowych mocno opiekanych amerykanskich.
May 6, 2018, 1:32 PM