

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **15.7**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.6 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.5 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | fawcett - Maris Otter       | 3 kg (77.5%)   | 81 %  | 6    |
| Grain | Fawcett - Crystal           | 0.36 kg (9.3%) | 70 %  | 160  |
| Grain | Fawcett - Brown             | 0.25 kg (6.5%) | 72 %  | 150  |
| Grain | Słód owsiany Fawcett        | 0.2 kg (5.2%)  | 61 %  | 5    |
| Grain | Weyermann - Chocolate Wheat | 0.06 kg (1.6%) | 74 %  | 1100 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 15 g   | 90 min | 5.1 %      |
| Boil    | East Kent Goldings | 20 g   | 30 min | 5.1 %      |
| Boil    | East Kent Goldings | 20 g   | 5 min  | 5.1 %      |

### Yeasts

| Name                    | Type | Form   | Amount  | Laboratory  |
|-------------------------|------|--------|---------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 1000 ml | Wyeast Labs |