English Brown Ale 12,4 Blg- receptura HOMEBREWING.PL

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **19.5**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(85.1%)*	80 %	5
Grain	Viking malt Cookie	0.15 kg *(6.4%)*	75 %	50
Grain	Viking malt Karmel 150	0.1 kg *(4.3%)*	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg *(4.3%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	40 min	7 %
Boil	Fuggles	15 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	Fermentis Safale

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