

# Northern English Brown

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **12**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	2 kg (80.3%)	81 %	4
Grain	Barley, Flaked	0.2 kg (8%)	70 %	4
Grain	Caramel/Crystal Malt - 40L	0.075 kg (3%)	74 %	79
Grain	Brown Malt (British Chocolate)	0.15 kg (6%)	70 %	128
Grain	Fawcett - Pale Chocolate	0.065 kg (2.6%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	26 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	100 ml	Wyeast Labs