British Brown Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **16.7**
- Style **American 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 **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(81.2%)*	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.2 kg *(6.5%)*	73 %	120
Grain	Carahell	0.1 kg *(3.2%)*	77 %	26
Grain	Strzegom Bursztynowy	0.1 kg *(3.2%)*	70 %	49
Grain	Castle Cafe	0.18 kg *(5.8%)*	75.5 %	480

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	7 %
Boil	Fuggles	10 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis