

# English Brown Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **15.5**
- Style **Northern English Brown Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Strzegom<br>Czekoladowy jasny | 0.15 kg (4.8%) | 68 %   | 400 |
| Grain | Briess - Pale Ale Malt        | 2.7 kg (85.7%) | 80 %   | 7   |
| Grain | Karmelowy<br>Czerwony         | 0.15 kg (4.8%) | 75 %   | 59  |
| Grain | Special B Malt                | 0.15 kg (4.8%) | 65.2 % | 315 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum             | 10 g   | 65 min | 10.5 %     |
| Boil    | East Kent Goldings | 20 g   | 5 min  | 5.1 %      |

## Yeasts

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