grzegorzbrałn ejl

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **19**
- Style **Northern English Brown Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg *(82.6%)*	83 %	6
Grain	Amber Malt	0.3 kg *(5%)*	75 %	70
Grain	Caramel/Crystal Malt - 62L	0.4 kg *(6.6%)*	74 %	165
Grain	Caramel/Crystal Malt - 102	0.2 kg *(3.3%)*	74 %	270
Grain	Chocolate Malt	0.15 kg *(2.5%)*	73 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.8 %
Aroma (end of boil)	East Kent Goldings	15 g	20 min	4.5 %
Whirlpool	East Kent Goldings	15 g	5 min	4.5 %

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