

# AMERICAN BROWN IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **46**
- SRM **17.5**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale zero Viking Malt (Strzegom)	5 kg (73.5%)	--- %	5.5
Grain	Słód monachijski Viking Malt typ II (Strzegom) Malt (Strzegom)	1 kg (14.7%)	--- %	16
Grain	Płatki owsiane	0.4 kg (5.9%)	--- %	3
Grain	Słód pszeniczny czekoladowy Weyermann	0.2 kg (2.9%)	--- %	1050
Grain	Słód bursztynowy Caraamber Weyermann	0.2 kg (2.9%)	--- %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	16.3 %
Boil	Columbus	20 g	20 min	16.3 %
Boil	Chinook	20 g	20 min	11.8 %
Whirlpool	Chinook	40 g	0 min	11.8 %

Dry Hop	Chinook	40 g	3 day(s)	11.8 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min