

## Brown IPA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **51**
- SRM **31.5**
- Style **Northern English Brown Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (64.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (19.2%)	--- %	12
Grain	Strzegom Karmel 150	0.5 kg (6.4%)	--- %	150
Grain	Strzegom Karmel 300	0.5 kg (6.4%)	--- %	300
Grain	Strzegom Karmel 600	0.3 kg (3.8%)	--- %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	20 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---