

Brown IPA ziola czekolada

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **18.9**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (35.7%)	80 %	4
Grain	Caramel/Crystal Malt - 60L	0.4 kg (7.1%)	74 %	148
Grain	Carafa III	0.2 kg (3.6%)	70 %	1034