

# Iba

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **40**
- SRM **29.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.95 kg (54.1%)	80 %	4
Grain	Strzegom Wiedeński	1.405 kg (25.8%)	79 %	10
Grain	Castle - Coffee Malt	0.35 kg (6.4%)	74 %	500
Grain	Abbey Castle	0.25 kg (4.6%)	80 %	45
Grain	Caramel/Crystal Malt - 120L	0.5 kg (9.2%)	72 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	65 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Chlorek wapnia	5 g	Mash	120 min
Water Agent	Łuska ryżowa	80 g	Mash	120 min