

Brown APA

- Gravity **13.8 BLG**
- ABV ---
- IBU **51**
- SRM **24.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (89.3%)	79 %	6
Grain	Caraaroma	0.6 kg (10.7%)	78 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	30 min	11.7 %
Boil	Amarillo	15 g	15 min	8.8 %
Boil	Cascade	30 g	1 min	6 %
Dry Hop	Summit	50 g	7 day(s)	17 %
Boil	Magnum	10 g	30 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---