

Szwagier, Sąsiad i Ja #2 -Brown IPA - Browar na Wyżynie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **23.7**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | pale ale Viking Malt | 3 kg (57.7%) | 79 % | 8 |
| Grain | monachijski typ I Viking Malt | 0.5 kg (9.6%) | 78 % | 18 |
| Grain | karmelowy 300 - Viking Malt | 0.5 kg (9.6%) | 70 % | 300 |
| Grain | bursztynowy cookie Viking Malt | 0.5 kg (9.6%) | 72 % | 60 |
| Grain | płatki jęczmienne | 0.6 kg (11.5%) | 65 % | 2 |
| Grain | czekoladowy ciemny Viking Malt | 0.1 kg (1.9%) | 1 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil | Junga (PL) - granulát | 20 g | 60 min | 12.5 % |
| Boil | Mosaic (USA) - granulát | 10 g | 20 min | 10.9 % |
| Aroma (end of boil) | Mosaic (USA) - granulát | 10 g | 7 min | 10.9 % |
| Whirlpool | Mosaic (USA) - granulát | 30 g | 20 min | 10.9 % |

| | | | | |
|---------|-------------------------|------|----------|--------|
| Dry Hop | Mosaic (USA) - granulat | 20 g | 7 day(s) | 10.9 % |
|---------|-------------------------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM12 W szkocką kratę | Ale | Slant | 500 ml | FM |