

#005 Brown IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **70**
- SRM **10.6**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 5 |
| Grain | Monachijski | 0.6 kg (9.7%) | 80 % | 16 |
| Grain | Fawcett - Crystal | 0.6 kg (9.7%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 35 g | 60 min | 11.7 % |
| Boil | Chinook | 20 g | 60 min | 12.8 % |
| Boil | Centennial | 30 g | 15 min | 8.5 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 7.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g | Boil | 10 min |

| | | | | |
|-------------|-----------|--------|-----------|-----------|
| Water Agent | gips | 3 g | Mash | 60 min |
| Flavor | truskawki | 1350 g | Secondary | 14 day(s) |

Notes

- Po fermentacji burzliwej podzielić warkę na dwie części.
Do pierwszej dodać 50 g chmielu Amarillo.
Do drugiej dodać 1,35 kg mrożonych truskawek.
Mar 26, 2020, 2:22 PM