

## #21 Brown IPA 0.2

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- Gravity **13.8 BLG**
- ABV ---
- IBU **68**
- SRM **17**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

| Type  | Name                            | Amount         | Yield  | EBC |
|-------|---------------------------------|----------------|--------|-----|
| Grain | Muntons pale ale<br>Maris Otter | 2.5 kg (42%)   | 80 %   | 6   |
| Grain | pale ale Muntons<br>Pearl Blend | 2.5 kg (42%)   | 79 %   | 6   |
| Grain | Caramunich Malt                 | 0.5 kg (8.4%)  | 71.7 % | 110 |
| Grain | special B                       | 0.25 kg (4.2%) | 70 %   | 300 |
| Grain | karmelowy 150                   | 0.2 kg (3.4%)  | 70 %   | 140 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13 %       |
| Boil    | Magnum | 20 g   | 30 min | 13 %       |
| Boil    | Perle  | 40 g   | 30 min | 5.1 %      |
| Boil    | Perle  | 30 g   | 5 min  | 5.1 %      |
| Boil    | Perle  | 30 g   | 0 min  | 5.1 %      |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 100 ml | Wyeast Labs |