

AMERICAN BROWN IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **46**
- SRM **17.5**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Słód pale ale zero Viking Malt (Strzegom) | 5 kg (73.5%) | --- % | 5.5 |
| Grain | Słód monachijski Viking Malt typ II (Strzegom) Malt (Strzegom) | 1 kg (14.7%) | --- % | 16 |
| Grain | Płatki owsiane | 0.4 kg (5.9%) | --- % | 3 |
| Grain | Słód pszeniczny czekoladowy Weyermann | 0.2 kg (2.9%) | --- % | 1050 |
| Grain | Słód bursztynowy Caraamber Weyermann | 0.2 kg (2.9%) | --- % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Columbus | 10 g | 60 min | 16.3 % |
| Boil | Columbus | 20 g | 20 min | 16.3 % |
| Boil | Chinook | 20 g | 20 min | 11.8 % |
| Whirlpool | Chinook | 40 g | 0 min | 11.8 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Chinook | 40 g | 3 day(s) | 11.8 % |
|---------|---------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |