

# Brown Ipa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **6**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.7 liter(s)**
- Total mash volume **43.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **32.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (41.3%)	80 %	7
Grain	Pszeniczny	2.4 kg (22%)	85 %	4
Grain	Płatki owsiane	0.5 kg (4.6%)	85 %	3
Grain	Strzegom Wiedeński	2 kg (18.3%)	79 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (13.8%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	30 g	50 min	9 %
Boil	Cascade	30 g	5 min	13 %
Aroma (end of boil)	Mosaic	30 g	5 min	12.8 %
Aroma (end of boil)	Centennial	30 g	0 min	12.8 %
Aroma (end of boil)	Chinook	30 g	0 min	9.9 %
Aroma (end of boil)	Citra	60 g	5 min	7.6 %
Dry Hop	Centennial	60 g	4 day(s)	9.9 %
Dry Hop	Cascade	60 g	---	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-04	Ale	Dry	22 g	---