

BROWN IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **76**
- SRM **14.4**
- 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 **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

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

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	4 kg (64.5%)	--- %	5
Grain	Płatki kukurydziane	1 kg (16.1%)	--- %	4
Grain	Słód Brown Crisp Malt	1 kg (16.1%)	--- %	135
Grain	Słód karmelowy 200 - Viking Malt (Strzegom)	0.2 kg (3.2%)	--- %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	14.5 %
Boil	Bravo	30 g	15 min	14.5 %
Boil	Delta	30 g	15 min	6 %
Whirlpool	Bravo	30 g	20 min	14.5 %
Whirlpool	Delta	30 g	20 min	6 %
Dry Hop	Bravo	30 g	2 day(s)	14.5 %
Dry Hop	Delta	30 g	1 day(s)	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min

Notes

- chmienie na whirlpool/hopstand 20 minut od 80°C;
schłodzenie brzeczki do temp. 15-16°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 1,9-2,0 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 150-250; Cl 100-150; Alk. całk. 100-150; RA 25-75
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