

## Brown IPA

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- Gravity **16.3 BLG**
- ABV ---
- IBU **71**
- SRM **17**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (82%)	81 %	4
Grain	Caramunich Malt	0.25 kg (4.1%)	71.7 %	110
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.3%)	68 %	400
Grain	Weyermann - Abbey Malt	0.5 kg (8.2%)	50 %	45
Grain	Oats, Flaked	0.15 kg (2.5%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Boil	Citra	40 g	60 min	12 %
Boil	Simcoe	10 g	10 min	13 %
Boil	Citra	10 g	10 min	12 %
Boil	Simcoe	10 g	1 min	13 %
Boil	Citra	20 g	1 min	12 %
Dry Hop	Simcoe	20 g	5 day(s)	13 %
Dry Hop	Citra	30 g	5 day(s)	12 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	100 ml	Safale