

Resztkowiec

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **10.7**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale Malt Viking | 4 kg (77.2%) | 80 % | 6 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.7%) | 75 % | 150 |
| Grain | przeniczny | 0.4 kg (7.7%) | 75 % | 5 |
| Grain | Strzegom Wiedeński | 0.28 kg (5.4%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.9%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Eldorado | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Eldorado | 80 g | 4 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | --- |