

# Szwagier, Sąsiad i Ja #2 -Brown IPA - Browar na Wyżynie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **23.7**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3 kg (57.7%)	79 %	8
Grain	monachijski typ I Viking Malt	0.5 kg (9.6%)	78 %	18
Grain	karmelowy 300 - Viking Malt	0.5 kg (9.6%)	70 %	300
Grain	bursztynowy cookie Viking Malt	0.5 kg (9.6%)	72 %	60
Grain	płatki jęczmienne	0.6 kg (11.5%)	65 %	2
Grain	czekoladowy ciemny Viking Malt	0.1 kg (1.9%)	1 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	20 g	60 min	12.5 %
Boil	Mosaic (USA) - granulát	10 g	20 min	10.9 %
Aroma (end of boil)	Mosaic (USA) - granulát	10 g	7 min	10.9 %
Whirlpool	Mosaic (USA) - granulát	30 g	20 min	10.9 %

Dry Hop	Mosaic (USA) - granulat	20 g	7 day(s)	10.9 %
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## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM12 W szkocką kratę	Ale	Slant	500 ml	FM