

test

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **23.6**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **18.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Fawcett - Pale Chocolate | 0.35 kg (11.1%) | 71 % | 600 |
| Grain | Pilznieński | 1.7 kg (44.4%) | 81 % | 4 |
| Grain | Pszeniczny | 2.2 kg (44.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Tradition | 50 g | 60 min | 6 % |
| Dry Hop | Centennial | 10 g | 5 day(s) | 8.9 % |
| Dry Hop | Tradition | 50 g | 5 day(s) | 6 % |