

## Zobacz sie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **11.1**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (57.1%)  | 85 %  | 7   |
| Grain | Pszeniczny                | 1 kg (14.3%)  | 85 %  | 4   |
| Grain | Caramunich® typ I         | 0.3 kg (4.3%) | 73 %  | 80  |
| Grain | Fawcett - Brown           | 0.7 kg (10%)  | 72 %  | 150 |
| Grain | Pilzneński                | 1 kg (14.3%)  | 81 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time      | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil    | Mosaic                 | 20 g   | 60 min    | 11.8 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 15 min    | 15.8 %     |
| Dry Hop | Citra                  | 10 g   | 10 day(s) | 14.2 %     |
| Dry Hop | Equinox                | 15 g   | 10 day(s) | 13.4 %     |
| Boil    | Equinox                | 15 g   | 30 min    | 13.4 %     |
| Boil    | Chinook                | 10 g   | 45 min    | 12.8 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |       |         |
|-------------|-----|-----|-------|---------|
| Safale S-04 | Ale | Dry | 100 g | Safbrew |
|-------------|-----|-----|-------|---------|

## Notes

- Dodane do zacierania 200ml sos BBQ  
*Jan 16, 2018, 3:43 PM*