

AMERICAN BROWN APA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **15.8**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Słód pale ale zero Viking Malt (Strzegom) | 2.8 kg (66.7%) | --- % | 5.5 |
| Grain | Słód monachijski Viking Malt typ II (Strzegom) Malt (Strzegom) | 0.9 kg (21.4%) | --- % | 16 |
| Grain | Płatki owsiane | 0.3 kg (7.1%) | --- % | 3 |
| Grain | Słód pszeniczny czekoladowy Weyermann | 0.1 kg (2.4%) | --- % | 1050 |
| Grain | Słód bursztynowy Caraamber Weyermann | 0.1 kg (2.4%) | --- % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 10 g | 0 min | 13.5 % |

Yeasts

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

| | | | | |
|-------------------------------|-----|--------|-------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 40 ml | White Labs |
|-------------------------------|-----|--------|-------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirlflc | 5 g | Boil | 10 min |