

## brown

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **14.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88.7%)	80 %	5
Grain	Strzegom Karmel 300	0.3 kg (4.8%)	70 %	299
Grain	Strzegom Karmel 30	0.3 kg (4.8%)	75 %	30
Grain	Carafa III	0.1 kg (1.6%)	70 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	15.5 %
Whirlpool	Equinox	30 g	1 min	13.1 %
Whirlpool	Cascade	20 g	1 min	7.1 %
Whirlpool	Mosaic	15 g	1 min	12 %