

Brown IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **11**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (80%) | 80 % | 8 |
| Grain | Viking Red Malt | 0.5 kg (8%) | 80 % | 80 |
| Grain | Simpsons - Crystal Rye | 0.25 kg (4%) | 73 % | 250 |
| Grain | Weyermann - Dark Wheat Malt | 0.5 kg (8%) | 85 % | 14 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Nugget Gor. | 20 g | 60 min | 12.2 % |
| Boil | Nugget Gor. | 20 g | 20 min | 12.2 % |
| Boil | Sybilla Uniw. | 20 g | 10 min | 4.5 % |
| Aroma (end of boil) | Hallertau Blanc Arom. | 25 g | 5 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 200 ml | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g | Boil | 15 min |

Notes

- Woda Cortes+Primavera 50/50
Nov 9, 2019, 4:08 PM