

Brown IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **51**
- SRM **31.5**
- Style **Northern English Brown Ale**

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 **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (64.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (19.2%) | --- % | 12 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.4%) | --- % | 150 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.4%) | --- % | 300 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3.8%) | --- % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |