

# Brown IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **56**
- SRM **7.4**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (81.2%)	81 %	8
Grain	Briess - Pilsen Malt	0.5 kg (8.1%)	80.5 %	2
Grain	Weyermann - Melanoiden Malt	0.38 kg (6.2%)	81 %	53
Grain	Cara Gold Castlemalting	0.1 kg (1.6%)	78 %	120
Grain	Simpsons - Golden Naked Oats	0.1 kg (1.6%)	73 %	20
Grain	Simpsons - Crystal Rye	0.08 kg (1.3%)	73 %	177

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	65 min	13.7 %
Boil	Marynka	20 g	40 min	8.8 %
Boil	bramling cross 7.7 AA	25 g	30 min	7.2 %
Whirlpool	Mandarina Bavaria	15 g	0 min	10 %
Dry Hop	Hersbrucker	25 g	3 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	2.17 g	Boil	61 min