

# India Brown Lager

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **38**
- SRM **16.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (89.3%)	80 %	4
Grain	Fawcett - Brown	0.5 kg (8.9%)	72 %	180
Grain	Special B Malt	0.1 kg (1.8%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Lager	Lager	Slant	200 ml	Wyeast