

# AMERICAN BROWN APA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **16**
- SRM **15.8**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale zero Viking Malt (Strzegom)	2.8 kg (66.7%)	--- %	5.5
Grain	Słód monachijski Viking Malt typ II (Strzegom) Malt (Strzegom)	0.9 kg (21.4%)	--- %	16
Grain	Płatki owsiane	0.3 kg (7.1%)	--- %	3
Grain	Słód pszeniczny czekoladowy Weyermann	0.1 kg (2.4%)	--- %	1050
Grain	Słód bursztynowy Caraamber Weyermann	0.1 kg (2.4%)	--- %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Magnum	15 g	60 min	13.5 %
Boil	Magnum	10 g	0 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP001 - California Ale Yeast	Ale	Liquid	40 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflc	5 g	Boil	10 min