

brown

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **14.6**
- Style **American IPA**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (88.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.8%) | 70 % | 299 |
| Grain | Strzegom Karmel 30 | 0.3 kg (4.8%) | 75 % | 30 |
| Grain | Carafa III | 0.1 kg (1.6%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 12 g | 60 min | 15.5 % |
| Whirlpool | Equinox | 30 g | 1 min | 13.1 % |
| Whirlpool | Cascade | 20 g | 1 min | 7.1 % |
| Whirlpool | Mosaic | 15 g | 1 min | 12 % |