

# Brown IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **11**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (80%)	80 %	8
Grain	Viking Red Malt	0.5 kg (8%)	80 %	80
Grain	Simpsons - Crystal Rye	0.25 kg (4%)	73 %	250
Grain	Weyermann - Dark Wheat Malt	0.5 kg (8%)	85 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget Gor.	20 g	60 min	12.2 %
Boil	Nugget Gor.	20 g	20 min	12.2 %
Boil	Sybilla Uniw.	20 g	10 min	4.5 %
Aroma (end of boil)	Hallertau Blanc Arom.	25 g	5 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min

### Notes

- Woda Cortes+Primavera 50/50  
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