

# Brown IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **19.1**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.42 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (74.1%)	80 %	4
Grain	Pale Ale	1 kg (18.5%)	80 %	4
Grain	Special B Castle	0.4 kg (7.4%)	--- %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	15 g	50 min	12.8 %
Boil	Vic Secret	15 g	50 min	16.1 %
Aroma (end of boil)	Motueka	20 g	5 min	6.7 %
Aroma (end of boil)	Vic Secret	35 g	5 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---