

# Brown IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **20.5**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **5 min** at **68C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (8.2%)	61 %	5
Grain	żytni czekoladowy	0.5 kg (8.2%)	68 %	400
Grain	Briess - Victory Malt	0.8 kg (13.1%)	75 %	55
Grain	Karmelowy żytni Strzegom	0.3 kg (4.9%)	60 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	45 min	11 %
Boil	Cascade	25 g	5 min	7.1 %
Boil	ADHA 527	10 g	5 min	13.4 %
Whirlpool	Cascade	25 g	30 min	6 %
Whirlpool	Simcoe	50 g	30 min	13.1 %
Whirlpool	ADHA 527	40 g	30 min	13.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar