

Brown IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **16.7**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (20%) | 75 % | 150 |
| Grain | Monachijski | 1 kg (20%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 10 % |

Notes

- 26.11.19

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