

## Polish English Brown Ale

- Gravity **15.2 BLG**
- ABV ---
- IBU **77**
- SRM **18.7**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 600        | 0.25 kg (4.4%) | 68 %  | 601 |
| Grain | Strzegom Pilzneński        | 3 kg (53.1%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (17.7%)   | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 0.5 kg (8.8%)  | 81 %  | 6   |
| Grain | Oats, Malted               | 0.4 kg (7.1%)  | 80 %  | 2   |
| Sugar | glukoza                    | 0.5 kg (8.8%)  | --- % | --- |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | junga              | 30 g   | 60 min | 11 %       |
| Boil    | Marynka            | 15 g   | 60 min | 10 %       |
| Boil    | Admiral            | 14 g   | 30 min | 14.3 %     |
| Boil    | Admiral            | 14 g   | 15 min | 14.3 %     |
| Boil    | East Kent Goldings | 14 g   | 15 min | 5.1 %      |
| Boil    | East Kent Goldings | 14 g   | 5 min  | 5.1 %      |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |