

#21 Brown IPA 0.2

- Gravity **13.8 BLG**
- ABV ---
- IBU **68**
- SRM **17**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Muntons pale ale Maris Otter	2.5 kg (42%)	80 %	6
Grain	pale ale Muntons Pearl Blend	2.5 kg (42%)	79 %	6
Grain	Caramunich Malt	0.5 kg (8.4%)	71.7 %	110
Grain	special B	0.25 kg (4.2%)	70 %	300
Grain	karmelowy 150	0.2 kg (3.4%)	70 %	140

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13 %
Boil	Magnum	20 g	30 min	13 %
Boil	Perle	40 g	30 min	5.1 %
Boil	Perle	30 g	5 min	5.1 %
Boil	Perle	30 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	100 ml	Wyeast Labs