

# American Brown IPA homebeer

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **81**
- SRM **13.3**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (66.7%)	79 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (26.7%)	80 %	20
Grain	Weyermann Carabohemian	0.25 kg (6.7%)	75 %	220

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	70 min	15.7 %
Boil	Ahtanum	10 g	30 min	4.7 %
Boil	Equinox	10 g	30 min	14.5 %
Dry Hop	Ahtanum	10 g	3 day(s)	4.7 %
Dry Hop	Equinox	10 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S 04	Ale	Slant	100 ml	---