

## Brąz cytrusy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **13.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Biscuit Malt	0.5 kg (8.2%)	79 %	45
Grain	Carafa	0.2 kg (3.3%)	70 %	664
Grain	Płatki owsiane	0.4 kg (6.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	40 g	60 min	10.5 %
Boil	Mount Hood	40 g	20 min	5.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Cascade	20 g	5 min	7.1 %
Dry Hop	Centennial	10 g	7 day(s)	10.5 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Eureka!	50 g	7 day(s)	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	10.45 g	---