

# Brother

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (55%)	80 %	8
Grain	BESTMALZ - Best Pilsen	1.75 kg (32.1%)	80.5 %	4
Grain	Płatki owsiane	0.5 kg (9.2%)	60 %	3
Grain	Cara Body Viking Malt	0.2 kg (3.7%)	60 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	5.6 g	60 min	14.5 %
Aroma (end of boil)	Moutere	15 g	15 min	15 %
Aroma (end of boil)	Mosaic	15 g	15 min	12.3 %
Whirlpool	Moutere	15 g	20 min	15 %
Whirlpool	Mosaic	15 g	20 min	12.3 %
Dry Hop	Moutere	70 g	2 day(s)	15 %
Dry Hop	Mosaic	20 g	2 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US 05	Ale	Slant	200 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	150 g	Boil	70 min