

Brown IPA #1

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **53**
- SRM **19.1**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (55.6%)	79 %	5
Grain	Strzegom Monachijski typ I	1.4 kg (22.2%)	77 %	14
Grain	Special B Castle	0.4 kg (6.3%)	70 %	400
Grain	Strzegom Pszeniczny	0.3 kg (4.8%)	81 %	5
Grain	Caraaroma	0.25 kg (4%)	78 %	400
Grain	Carahell	0.25 kg (4%)	78 %	26
Grain	Weyermann - Carapils	0.1 kg (1.6%)	80 %	4
Grain	Płatki owsiane	0.1 kg (1.6%)	82 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Simcoe	20 g	40 min	13.2 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Equinox	10 g	15 min	13.1 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Equinox	10 g	5 min	13.1 %

Boil	Simcoe	20 g	0 min	13.2 %
Dry Hop	Mosaic	10 g	5 day(s)	10 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	10 g	Boil	15 min
Spice	skórka pomarańczy	10 g	Boil	5 min