

# BROWN IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **76**
- SRM **14.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód pale ale Viking Malt (Strzegom)        | 4 kg (64.5%)  | --- % | 5   |
| Grain | Płatki kukurydziane                         | 1 kg (16.1%)  | --- % | 4   |
| Grain | Słód Brown Crisp Malt                       | 1 kg (16.1%)  | --- % | 135 |
| Grain | Słód karmelowy 200 - Viking Malt (Strzegom) | 0.2 kg (3.2%) | --- % | 200 |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Bravo | 20 g   | 60 min   | 14.5 %     |
| Boil      | Bravo | 30 g   | 15 min   | 14.5 %     |
| Boil      | Delta | 30 g   | 15 min   | 6 %        |
| Whirlpool | Bravo | 30 g   | 20 min   | 14.5 %     |
| Whirlpool | Delta | 30 g   | 20 min   | 6 %        |
| Dry Hop   | Bravo | 30 g   | 2 day(s) | 14.5 %     |
| Dry Hop   | Delta | 30 g   | 1 day(s) | 6 %        |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory       |
|------------------------|------|------|--------|------------------|
| Fermentis Safale US-05 | Ale  | Dry  | 23 g   | Fermentis Safale |

### Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil    | 5 min |

### Notes

- chmienie na whirlpool/hopstand 20 minut od 80°C;  
schłodzenie brzeczki do temp. 15-16°C;  
fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 18-19°C;  
przed rozlewem 2-dniowy cold crash;  
rozlew - poziom nasycenia 1,9-2,0 vol.;  
refermentacja - 14 dni

profil wody (ppm): Ca 75-125; Mg 20; SO4 150-250; Cl 100-150; Alk. całk. 100-150; RA 25-75  
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