

# Brown Ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **75**
- SRM **18.6**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.5 kg (48.4%)	75 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (48.4%)	75 %	20
Grain	Czekoladowy	0.1 kg (3.2%)	60 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Mandarina Bavaria	40 g	10 min	7.5 %
Boil	Mandarina Bavaria	50 g	0 min	7.5 %