

# BROWN IPA ELIXIR SINGLE HOP

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **19.3**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	3 kg (88.2%)	80 %	5
Grain	Słód Castle Malting - Château Crystal®	0.3 kg (8.8%)	74 %	150
Grain	Słód Carafa® Special Malt typ II Weyermann®	0.1 kg (2.9%)	74 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Elixir	60 g	20 min	6.8 %
Whirlpool	Elixir	20 g	20 min	6.8 %
Dry Hop	Elixir	50 g	2 day(s)	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	11.5 g	Fermentis Safale

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1.25 g	Boil	5 min
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## Notes

- chmielenie na whirlpool/hopstand 20 minut od 85°C;  
schłodzenie brzezki do temp. 17-18°C;  
fermentacja - temperatura otoczenia w głównej fazie fermentacji 18-19°C, dojrzewanie w temp. 19-20°C;  
przed rozlewem 2-dniowy cold crash;  
rozlew - poziom nasycenia 2,0-2,1 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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