

# Brown Tea IPA BIAB

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **6.2**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg (10%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	55 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	12 %
Aroma (end of boil)	Chinook	10 g	5 min	5.5 %
Dry Hop	Chinook	25 g	3 day(s)	13 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Earl grey	10 g	Secondary	3 day(s)
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