

# Polish English Brown Ale

- Gravity **15.2 BLG**
- ABV ---
- IBU **77**
- SRM **18.7**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 600	0.25 kg (4.4%)	68 %	601
Grain	Strzegom Pilzneński	3 kg (53.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.7%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Oats, Malted	0.4 kg (7.1%)	80 %	2
Sugar	glukoza	0.5 kg (8.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	30 g	60 min	11 %
Boil	Marynka	15 g	60 min	10 %
Boil	Admiral	14 g	30 min	14.3 %
Boil	Admiral	14 g	15 min	14.3 %
Boil	East Kent Goldings	14 g	15 min	5.1 %
Boil	East Kent Goldings	14 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar