

# Repeta 41

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **11.3**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Sugar	Brown Sugar, Dark	1.5 kg (27.3%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	10.6 %
Boil	Iunga	22 g	60 min	12.4 %
Boil	Lublin (Lubelski)	25 g	10 min	5.8 %