

# wędzona BROWN IPA

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- Gravity **13.3 BLG**
- ABV ---
- IBU **51**
- SRM **13.3**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Viking Wheat Malt	0.3 kg (5.8%)	83 %	5
Grain	Viking wędzony wiśnią	1 kg (19.2%)	82 %	10
Grain	Weyermann - Carapils	0.3 kg (5.8%)	78 %	4
Grain	Crisp Brown	0.5 kg (9.6%)	--- %	135
Grain	Weyermann - Carafa II	0.1 kg (1.9%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	11.2 %
Boil	Chinook	10 g	15 min	11.2 %
Boil	Amarillo	100 g	0 min	9.5 %
Dry Hop	Galaxy	100 g	4 day(s)	14.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM51 Grodzie Dębowe	Wheat	Liquid	250 ml	Fermentum Mobile