

## #005 Brown IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **70**
- SRM **10.6**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Monachijski	0.6 kg (9.7%)	80 %	16
Grain	Fawcett - Crystal	0.6 kg (9.7%)	70 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	11.7 %
Boil	Chinook	20 g	60 min	12.8 %
Boil	Centennial	30 g	15 min	8.5 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Amarillo	50 g	5 day(s)	7.3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min

Water Agent	gips	3 g	Mash	60 min
Flavor	truskawki	1350 g	Secondary	14 day(s)

## Notes

- Po fermentacji burzliwej podzielić warkę na dwie części.  
Do pierwszej dodać 50 g chmielu Amarillo.  
Do drugiej dodać 1,35 kg mrożonych truskawek.  
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