

## #18 Brown IPA 0.1

- Gravity **14.6 BLG**
- ABV ---
- IBU **45**
- SRM **15.3**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	maris otter Pale Ale	2.5 kg (39.7%)	80 %	6
Grain	Mild Ale Muntons	2.5 kg (39.7%)	80 %	6
Grain	Caramunich Malt	0.5 kg (7.9%)	71.7 %	110
Grain	Caraamber	0.5 kg (7.9%)	75 %	70
Grain	karmelowy 150	0.3 kg (4.8%)	70 %	140

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	9 %
Boil	Target	25 g	30 min	9 %
Boil	Fuggles	25 g	30 min	5.4 %
Boil	Fuggles	25 g	5 min	5.4 %
Boil	Fuggles	25 g	0 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	300 ml	Wyeast Labs