

# American Brown IPA - 17 BLG

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **98**
- SRM **13.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (66.7%)	79 %	6
Grain	Słód Typ II Weyermann	1 kg (26.7%)	55 %	19
Grain	Weyermann słód Carabohemian	0.25 kg (6.7%)	55 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	70 min	13.2 %
Boil	Aurora	10 g	30 min	8.5 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	Aurora	10 g	10 min	8.5 %
Boil	Equinox	10 g	10 min	13.1 %

## Yeasts

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