

BOUNTY

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **42**
- SRM **59.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **39.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (11%)	79 %	10
Grain	Briess DME - Golden Light	1 kg (11%)	95 %	8
Grain	Viking Pale Ale malt	1 kg (11%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.5%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.5%)	68 %	1200
Grain	Karmelowy Czerwony	0.25 kg (2.8%)	75 %	59
Grain	Strzegom Karmel 300	1 kg (11%)	70 %	299
Grain	Strzegom Karmel 150	1 kg (11%)	75 %	150
Grain	Caramel/Crystal Malt - 10L	1 kg (11%)	75 %	20
Sugar	Milk Sugar (Lactose)	0.3 kg (3.3%)	76.1 %	0
Grain	Płatki owsiane	1 kg (11%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	40 g	40 min	5 %
Boil	Styrian Golding	50 g	30 min	3.6 %
Boil	Styrian Golding	50 g	20 min	3.6 %
Boil	Willamette	60 g	15 min	5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
us 04	Ale	Slant	400 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	prażone płatki kokosa	400 g	Boil	15 min
Flavor	prażone płatki kokosa	600 g	Secondary	5 day(s)