

# Brown IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **12.6**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Munich I	5 kg (71.4%)	80 %	15
Grain	Bindewald Pilsen	1 kg (14.3%)	80 %	3
Grain	Simpsons - Amber (biscuit)	0.5 kg (7.1%)	80 %	65
Grain	Weyermann - Pale Wheat Malt	0.25 kg (3.6%)	85 %	5
Grain	Caramunich® typ I	0.15 kg (2.1%)	73 %	80
Grain	Weyermann - Carafa I	0.1 kg (1.4%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	65 min	14.5 %
Boil	Perle	10 g	20 min	7 %
Boil	Centennial	25 g	20 min	8.5 %
Aroma (end of boil)	Cascade	25 g	20 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min