

Polish Brown IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **21**
- SRM **12.9**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **80C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (26.7%) | 79 % | 22 |
| Grain | Carabohemian | 0.5 kg (6.7%) | --- % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 69 min | 6.5 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 3.7 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 3.7 % |

Yeasts

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