

## Zobacz sie

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **11.1**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (57.1%)	85 %	7
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Caramunich® typ I	0.3 kg (4.3%)	73 %	80
Grain	Fawcett - Brown	0.7 kg (10%)	72 %	150
Grain	Pilzneński	1 kg (14.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.8 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.8 %
Dry Hop	Citra	10 g	10 day(s)	14.2 %
Dry Hop	Equinox	15 g	10 day(s)	13.4 %
Boil	Equinox	15 g	30 min	13.4 %
Boil	Chinook	10 g	45 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	100 g	Safbrew
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## Notes

- Dodane do zacierania 200ml sos BBQ  
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