Brown IPA debiut

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **22.1**
- 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 **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(50%)*	80 %	5
Grain	Strzegom Pilzneński	2 kg *(33.3%)*	80 %	4
Grain	Caramel/Crystal Malt - 60L	0.4 kg *(6.7%)*	74 %	148
Grain	Carafa II	0.2 kg *(3.3%)*	70 %	812
Grain	Strzegom Czekoladowy 1200	0.1 kg *(1.7%)*	68 %	1202
Grain	Płatki owsiane	0.3 kg *(5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	20 min	15.5 %
Dry Hop	East Kent Goldings	20 g	3 day(s)	5.1 %
Boil	Challenger	20 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Notes

- Zacieranie 66 st C (60 min)
  60 minut gotowania
  Jan 11, 2025, 2:00 PM