

# Baltazar Brut IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (76.9%)	80 %	4
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4
Grain	Rye, Flaked	0.4 kg (10.3%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	20 min	10 %
Whirlpool	Citra	10 g	15 min	12 %
Whirlpool	Simcoe	10 g	15 min	13.2 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min

Water Agent	chlorek wapnia	1 g	Mash	60 min
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## Notes

- do zacierania:  
glukoamylaza 1ml przy 62 stopniach C  
kwas mlekowy 5ml  
*Oct 14, 2018, 2:34 PM*