

# Brut IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (85.7%)	81 %	4
Adjunct	płatki ryżowe	0.5 kg (14.3%)	78 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	15 g	20 min	12 %
Boil	Lemon drop	15 g	5 min	5.7 %
Aroma (end of boil)	Cascade PL	15 g	5 min	5.2 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Lemon drop	25 g	3 day(s)	5.7 %
Dry Hop	Cascade PL	25 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	fermentis