

brut ipa 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Pszeniczny	1 kg (18.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Boil	Citra	10 g	50 min	13.3 %
Boil	Mosaic	10 g	40 min	12.5 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	15 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M02	Wine	Dry	11 g	Mangrove Jack's