

# brut ipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (74.4%)	80 %	5
Grain	Płatki owsiane	0.5 kg (11.6%)	85 %	3
Grain	Rice, Flaked	0.6 kg (14%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	20 min	13.2 %
Whirlpool	Simcoe	20 g	30 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Boil	Magnum	15 g	40 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
omega hybryda	Ale	Liquid	100 ml	omega