

## Brut IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **4.2**
- Style **American 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (56.1%)	81 %	4
Grain	Wiedenski Malt	0.5 kg (8.8%)	79 %	7
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (17.5%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	5 g	60 min	17.2 %
Boil	Galaxy	20 g	15 min	15 %
Boil	Citra	20 g	5 min	12 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %
Dry Hop	Azzacca	50 g	3 day(s)	1 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---