

Brut IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **62 C**, Time **80 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **66.5C**
- Add grains
- Keep mash **80 min** at **62C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (62.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (18.7%) | 75 % | 3 |
| Grain | Płatki ryżowe | 0.6 kg (18.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Chinook | 70 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|-------------|
| Wyeast - Irish Ale | Ale | Slant | 100 ml | Wyeast Labs |