

## Brut IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg (83.3%)	81 %	4
Grain	Corn, Flaked	0.5 kg (8.3%)	80 %	2
Grain	Rice, Flaked	0.5 kg (8.3%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Enigma (AUS)	95 g	5 min	16.7 %
Boil	Enigma (AUS)	5 g	20 min	16.7 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %
Dry Hop	Enigma (AUS)	100 g	5 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Other	Alpha Amylase	5 g	Mash	30 min