

# BRUT

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (88.2%)	81 %	4
Grain	Oats, Flaked	0.35 kg (10.3%)	80 %	2
Grain	Abbey Castle	0.05 kg (1.5%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	35 min	9.6 %
Whirlpool	Enigma (AUS)	50 g	0 min	17.2 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	100 ml	Wyeast Labs