

Brutal.... Brut Nelson sauvain

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilznieński | 3.6 kg (90%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | lunga Polish hops | 25 g | 20 min | 11.3 % |
| Whirlpool | Nelson Sauvain | 50 g | 0 min | 11 % |
| Whirlpool | Experimental GJ2 | 50 g | 0 min | 5.8 % |
| Dry Hop | Nelson Sauvain | 50 g | 2 day(s) | 11 % |
| Dry Hop | Experimental GJ2 | 50 g | 2 day(s) | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech irlandzki | 10 g | Boil | 5 min |

| | | | | |
|-------|--------------------------|------|------|--------|
| Other | AMG enzym scukrzający | 25 g | Mash | 90 min |
|-------|--------------------------|------|------|--------|