

# BrutAI Wilk IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **33.5**
- Style **Black 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (68.2%)	80 %	4
Grain	Rice, Flaked	0.8 kg (18.2%)	70 %	2
Grain	Strzegom Barwiący	0.2 kg (4.5%)	68 %	1300
Grain	Strzegom pszenica prażona	0.2 kg (4.5%)	70 %	1000
Grain	Weyermann - Dehusked Carafa III	0.2 kg (4.5%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Aroma (end of boil)	Motueka	20 g	5 min	7 %
Dry Hop	Motueka	50 g	4 day(s)	7 %
Boil	Motueka	20 g	15 min	7 %
Boil	Barbe Rouge	10 g	60 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lida (kveik)	Ale	Liquid	700 ml	Własna propagacja

## Extras

Type	Name	Amount	Use for	Time
Other	Zło	3 g	Mash	---
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Pędy sosny	50 g	Boil	5 min