

# Cory Brut Ipa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Rice, Flaked	1 kg (20%)	77 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Huell Melon	100 g	3 day(s)	6.8 %
Boil	lunga	35 g	50 min	9.4 %
Dry Hop	lunga	70 g	3 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oyl 057	Ale	Liquid	500 ml	Omega yeast labs

## Extras

Type	Name	Amount	Use for	Time
Other	glukoamylaza	4 g	Secondary	1 day(s)