

## Brut IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **4.2**
- Style **American 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.2 kg (56.1%) | 81 %  | 4   |
| Grain | Wiedenski Malt       | 0.5 kg (8.8%)  | 79 %  | 7   |
| Grain | Płatki owsiane       | 0.5 kg (8.8%)  | 60 %  | 3   |
| Grain | Pszeniczny           | 0.5 kg (8.8%)  | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (17.5%)   | 80 %  | 5   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Enigma (AUS) | 5 g    | 60 min   | 17.2 %     |
| Boil                | Galaxy       | 20 g   | 15 min   | 15 %       |
| Boil                | Citra        | 20 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Galaxy       | 10 g   | 0 min    | 15 %       |
| Dry Hop             | Azzacca      | 50 g   | 3 day(s) | 1 %        |
| Dry Hop             | Enigma (AUS) | 50 g   | 3 day(s) | 17.2 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | ---        |