

## Brut IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **50 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilsner Malz Best | 3.2 kg (80%) | 81 %  | 3   |
| Grain | Rice, Flaked      | 0.8 kg (20%) | 75 %  | 2   |

### Hops

| Use for   | Name             | Amount | Time   | Alpha acid |
|-----------|------------------|--------|--------|------------|
| Whirlpool | Hallertau Blanc  | 10 g   | 15 min | 10.3 %     |
| Whirlpool | Nelson Sauvignon | 20 g   | 15 min | 10.7 %     |

### Yeasts

| Name                          | Type | Form    | Amount | Laboratory  |
|-------------------------------|------|---------|--------|-------------|
| Wyeast - 1728<br>Scottish Ale | Ale  | Culture | 50 g   | Wyeast Labs |

### Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | Glukoamylaza | 5 g    | Mash    | 70 min |