

Brut IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (66.7%)	81 %	4
Grain	Płatki pszeniczne	0.75 kg (16.7%)	85 %	3
Grain	Płatki owsiane	0.75 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	25 g	15 min	16.1 %
Aroma (end of boil)	Ekuanot	25 g	2 min	16.1 %
Aroma (end of boil)	Cascade PL	25 g	2 min	4.5 %
Aroma (end of boil)	Centennial	25 g	2 min	8.5 %
Dry Hop	Ekuanot	50 g	3 day(s)	16.1 %
Dry Hop	Cascade PL	25 g	3 day(s)	4.5 %
Dry Hop	Centennial	25 g	3 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	150 ml	Yeast Bay

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	ALFAAMYLAZA	1 g	Mash	10 min
Water Agent	Chlorek wapnia	11 g	Boil	60 min