

BrutAI Wilk IPA mini

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **53.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

Steps

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

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (66.7%)	80 %	4
Grain	Rice, Flaked	0.4 kg (13.3%)	70 %	2
Grain	Strzegom Barwiący	0.2 kg (6.7%)	68 %	1300
Grain	Strzegom pszenica prażona	0.2 kg (6.7%)	70 %	1000
Grain	Weyermann - Dehusked Carafa III	0.2 kg (6.7%)	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 irandzki	5 g	Boil	15 min