

Brut IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (59.7%)	81 %	4
Grain	Rice, Flaked	1 kg (29.9%)	70 %	2
Grain	Słód owsiany Fawcett	0.35 kg (10.4%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	11 g	10 min	13.2 %
Whirlpool	Galaxy	13.75 g	20 min	15 %
Whirlpool	Nelson Sauvín	13.75 g	20 min	11 %
Dry Hop	Galaxy	41.25 g	2 day(s)	15 %
Dry Hop	Nelson Sauvín	41.25 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	41.25 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	Glukoamylaza	2.2 g	Mash	20 min