

#95 Brut IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **55**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **4.9 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **32 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **32 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.4 kg (85.7%)	80.5 %	3
Grain	Platki owsiane	0.3 kg (10.7%)	85 %	3
Grain	Wheat, Torrified	0.1 kg (3.6%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	50 min	11 %
Aroma (end of boil)	Citra	7 g	6 min	13.3 %
Aroma (end of boil)	Amarillo	20 g	6 min	9.5 %
Whirlpool	Citra	15 g	10 min	13.3 %
Whirlpool	Amarillo	25 g	10 min	9.5 %
Whirlpool	Chinook	15 g	10 min	13.3 %
Dry Hop	Sabro	30 g	2 day(s)	15 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %
Dry Hop	Hallertau Blanc	5 g	2 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	1 g	Mash	50 min
Fining	WhirlFloc	1.25 g	Boil	12 min
Other	Glukoamylaza	1 g	Primary	10 day(s)