

# Brut IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Płatki ryżowe	1 kg (18.2%)	80 %	1
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	50 g	8 day(s)	12 %
Dry Hop	Vic Secret	50 g	8 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	15 g	---

## Notes

- + glukoamylaza  
+ odkarzacz  
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