

## BRUT IPA 13,5 BLG # 102

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **3.9**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 4 kg (80%)   | 81 %  | 4   |
| Grain | Żytni                | 0.5 kg (10%) | 85 %  | 8   |
| Grain | Weyermann - Carapils | 0.3 kg (6%)  | 78 %  | 4   |
| Grain | Viking Pale Ale malt | 0.2 kg (4%)  | 80 %  | 5   |

### Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| SafBrew DA-16 | Ale  | Dry  | 25 g   | Fermentis  |