

Brut IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (85.7%) | 81 % | 4 |
| Adjunct | płatki ryżowe | 0.5 kg (14.3%) | 78 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | citra | 15 g | 20 min | 12 % |
| Boil | Lemon drop | 15 g | 5 min | 5.7 % |
| Aroma (end of boil) | Cascade PL | 15 g | 5 min | 5.2 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Lemon drop | 25 g | 3 day(s) | 5.7 % |
| Dry Hop | Cascade PL | 25 g | 3 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11 g | fermentis |