

Brut IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12.1 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 **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.4 kg (75%) | 80 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (25%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g | 15 min | 12.4 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 2 min | 12.4 % |
| Aroma (end of boil) | Enigma (AUS) | 50 g | 1 min | 16.5 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 1 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 100 ml | Wyeast Labs |