

## Brut IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (78%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (12.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Whirlpool	Cascade	20 g	10 min	6 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Dry Hop	Equinox	30 g	7 day(s)	13.1 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Citra	15 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Other	Alpha Amylaza	2 g	Mash	10 min