

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 |