

# Brut IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **32**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **66.5C**
- Add grains
- Keep mash **80 min** at **62C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (62.5%)	80 %	4
Grain	Płatki owsiane	0.6 kg (18.7%)	75 %	3
Grain	Płatki ryżowe	0.6 kg (18.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	70 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Slant	100 ml	Wyeast Labs