

# BRUTAL NZ IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **5**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **20 min** at **74C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (33.3%)	79 %	16
Grain	Briess - Pilsen Malt	0.5 kg (16.7%)	80.5 %	2
Grain	Briess - Pale Ale Malt	0.5 kg (16.7%)	80 %	7
Adjunct	płatki ryżowe	0.5 kg (16.7%)	--- %	---
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	6.9 %
Whirlpool	WAI-ITI	50 g	360 min	2.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min