

# Brutt ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **3.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **0 %**
- Size with trub loss **29 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **58 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **60 min** at **58C**
- Keep mash **60 min** at **62C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	6 kg (85.7%)	100 %	3.5
Grain	Rice, Flaked	1 kg (14.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	15 min	11 %
Boil	Hallertau Blanc	15 g	60 min	11 %
Boil	Rakau (NZ)	20 g	20 min	9.5 %
Dry Hop	Hallertau Blanc	15 g	2 day(s)	11 %
Dry Hop	Rakau (NZ)	20 g	2 day(s)	9.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Boil	Rakau (NZ)	10 g	60 min	9.5 %
Boil	Citra	10 g	45 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Napoleon	Ale	Liquid	11 ml	1d