

# Fake brut ipa

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **7**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount     | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (75%) | 81 %  | 5   |
| Grain | Platki owsiane           | 1 kg (25%) | 60 %  | 3   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | lunga | 5 g    | 60 min   | 11 %       |
| Dry Hop | Citra | 30 g   | 2 day(s) | 12 %       |

## Yeasts

| Name                | Type | Form   | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale  | Liquid | 200 ml | White Labs |

## Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | glukoamylaza | 4 g    | Mash    | 60 min |