

# A LIL' SLACK IPA - Brulosophy

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (83.3%)	81 %	5
Grain	Viking Munich Malt	0.5 kg (16.7%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Simcoe	5 g	15 min	13.2 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.29 g	Fermentis

## Notes

- Bez wysładzania, wg. <https://biabcalculator.com>:

TOTAL WATER NEEDED  
14.70 Liters  
STRIKE WATER TEMP  
69 Celsius  
TOTAL MASH VOLUME  
16.70 Liters  
PREBOIL WORT  
14.70 Liters  
POSTBOIL WORT  
12.50 Liters  
INTO FERMENTER  
10.50 Liters  
*Sep 15, 2022, 12:48 PM*