

## BRO #002 BAZA American IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **73.2 liter(s)**
- Total mash volume **97.6 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **73.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **52.4 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	14.6 kg (59.8%)	79 %	6
Grain	Strzegom Pilzneński	7.3 kg (29.9%)	80 %	4
Grain	Pszeniczny	1.5 kg (6.1%)	85 %	4
Grain	Caramunich® typ I	1 kg (4.1%)	73 %	80