

## BRUT IPA 13,5 BLG # 102

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **3.9**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Żytni	0.5 kg (10%)	85 %	8
Grain	Weyermann - Carapils	0.3 kg (6%)	78 %	4
Grain	Viking Pale Ale malt	0.2 kg (4%)	80 %	5

### Yeasts

Name	Type	Form	Amount	Laboratory
SafBrew DA-16	Ale	Dry	25 g	Fermentis