

Brut IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **4.8**
- Style **Specialty Beer**

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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **62 C**, Time **80 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	25 g	30 min	13 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
szampan	Champagne	Dry	20 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	alfaamylaza	1 g	Mash	60 min
Water Agent	gips	4 g	Mash	60 min
Fining	mech	5 g	Boil	10 min