

## Brut IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 3.2 kg (78%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.5 kg (12.2%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.4 kg (9.8%)  | 85 %  | 3   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Mosaic   | 20 g   | 60 min   | 10 %       |
| Whirlpool | Cascade  | 20 g   | 10 min   | 6 %        |
| Whirlpool | Amarillo | 30 g   | 10 min   | 9.5 %      |
| Dry Hop   | Equinox  | 30 g   | 7 day(s) | 13.1 %     |
| Dry Hop   | Amarillo | 50 g   | 4 day(s) | 9.5 %      |
| Dry Hop   | Mosaic   | 30 g   | 4 day(s) | 10 %       |
| Dry Hop   | Citra    | 15 g   | 4 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

### Extras

| Type  | Name          | Amount | Use for | Time   |
|-------|---------------|--------|---------|--------|
| Other | Alpha Amylaza | 2 g    | Mash    | 10 min |