

# Brut IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (79.6%)	80 %	4
Grain	Rice, Flaked	1.2 kg (10.6%)	70 %	2
Sugar	Candi Sugar, Clear	1.1 kg (9.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	10 min	12 %
Whirlpool	Citra	80 g	30 min	12 %
Dry Hop	Citra	100 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis