

# BRUT IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	6 kg (100%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	60 g	5 min	12 %
Dry Hop	Mosaic CRYO	30 g	3 day(s)	24 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	5 ml	House culture

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoamylaza	5 g	Primary	---