

## brut ipa test

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (75%)	81 %	5
Grain	Rice, Flaked	0.5 kg (12.5%)	70 %	2
Grain	Barley, Flaked	0.5 kg (12.5%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	2 g	60 min	9.1 %
Whirlpool	Hallertau Blanc	10 g	20 min	11 %
Whirlpool	Citra	10 g	20 min	13.9 %
Dry Hop	Citra	30 g	3 day(s)	13.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	200 ml	Wyeast Labs

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	glukoamylaza	4 g	Mash	60 min