

# BRY - 97 IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (71.4%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (14.3%)	85 %	5
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	X13459	50 g	15 min	6.2 %
Boil	Motueka	30 g	5 min	7 %
Boil	X13459	50 g	5 min	6.2 %
Boil	Motueka	30 g	1 min	7 %
Boil	X13459	50 g	1 min	6.2 %
Dry Hop	Ekuanot	50 g	2 day(s)	14 %
Dry Hop	Motueka	30 g	2 day(s)	7 %
Dry Hop	X13459	50 g	2 day(s)	6.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lalbrew BRY-97	Ale	Dry	22 g	Lallemand

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Wirflock T	1 g	Boil	10 min
Water Agent	Witamina C	4 g	Bottling	---