

## # 57 Brut IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6 kg (95.2%)	81 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (4.8%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Mosaic	50 g	7 min	10 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Whirlpool	Mosaic	100 g	0 min	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

### Notes

- amylaza 1ml / kg  
Hop stand 76/78 ---> 15 / 12 h  
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