

# Brut IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (75%)	80 %	4
Grain	Oats, Flaked	0.8 kg (25%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	15 min	12.4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	2 min	12.4 %
Aroma (end of boil)	Enigma (AUS)	50 g	1 min	16.5 %
Aroma (end of boil)	Nelson Sauvín	50 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	100 ml	Wyeast Labs