

## brut ipa 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **1 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (9.1%) | 85 %  | 3   |
| Grain | Pszeniczny           | 1 kg (18.2%)  | 85 %  | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 10 g   | 60 min | 13 %       |
| Boil    | Citra  | 10 g   | 50 min | 13.3 %     |
| Boil    | Mosaic | 10 g   | 40 min | 12.5 %     |
| Boil    | Simcoe | 15 g   | 20 min | 13.2 %     |
| Boil    | Citra  | 15 g   | 10 min | 12 %       |

### Yeasts

| Name                | Type | Form | Amount | Laboratory      |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M02 | Wine | Dry  | 11 g   | Mangrove Jack's |