

Brut IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2.4 kg (85.7%) | 81 % | 4 |
| Adjunct | Płatki ryżowe | 0.2 kg (7.1%) | --- % | --- |
| Grain | Płatki owsiane | 0.2 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Galaxy | 10 g | 15 min | 15 % |
| Boil | Sabro | 10 g | 5 min | 15 % |
| Whirlpool | Galaxy | 10 g | 0 min | 15 % |
| Whirlpool | Sabro | 10 g | 0 min | 15 % |
| Dry Hop | Galaxy | 40 g | 2 day(s) | 15 % |
| Dry Hop | Sabro | 40 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|---------|--------|
| Water Agent | Alfaamylaza | 2 g | Mash | 30 min |