

# BRUT IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (66.7%)	81 %	4
Grain	Płatki ryżowe	1 kg (16.7%)	70 %	2
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	16.2 %
Boil	Galaxy	15 g	30 min	16.2 %
Boil	Galaxy	15 g	15 min	16.2 %
Boil	Galaxy	15 g	5 min	16.2 %
Aroma (end of boil)	Galaxy	15 g	1 min	16.2 %
Dry Hop	Galaxy	25 g	7 day(s)	16.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Nottingham	Ale	Dry	11 g	LalBrew

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoamylaza	2 g	Secondary	14 day(s)
Other	Glukoamylaza	2 g	Mash	70 min

## Notes

- Do filtracji dodać 100g łuski ryżowej (przed filtracją zalać gorącą wodą i dać jej nasiąknąć).  
*Nov 24, 2020, 6:05 PM*