

Brut IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **2.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3.6 kg (60%)	80.5 %	2
Grain	Rice, Flaked	2.4 kg (40%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	30 g	0 min	11.4 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Whirlpool	Simcoe	35 g	20 min	13.2 %
Whirlpool	Mosaic	35 g	20 min	10 %
Whirlpool	Citra	35 g	20 min	12 %
Dry Hop	Simcoe	35 g	3 day(s)	13.2 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %
Dry Hop	Citra	35 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54	Ale	Liquid	1200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	300 g	Mash	60 min
Water Agent	Lactic Acid	10 g	Mash	60 min
Water Agent	CaCl ₂	5 g	Mash	60 min
Water Agent	NaCl	2 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Other	Glukoamylaza	2.5 g	Primary	14 day(s)