

## Brut IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.3 kg (85.2%)	81 %	4
Grain	Rice, Flaked	0.4 kg (14.8%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.3 %
Boil	Citra	10 g	30 min	14.1 %
Whirlpool	Citra	10 g	0 min	14.1 %
Whirlpool	Nelson Sauvín	10 g	0 min	12.3 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	0 min	15.3 %
Dry Hop	Citra	30 g	4 day(s)	14.1 %
Dry Hop	Nelson Sauvín	30 g	4 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	pirosiarczan sodu	3 g	Boil	60 min