

## Brutal.... Brut Nelson sauvain

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3.6 kg (90%)	80 %	4
Grain	Oats, Flaked	0.4 kg (10%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga Polish hops	25 g	20 min	11.3 %
Whirlpool	Nelson Sauvain	50 g	0 min	11 %
Whirlpool	Experimental GJ2	50 g	0 min	5.8 %
Dry Hop	Nelson Sauvain	50 g	2 day(s)	11 %
Dry Hop	Experimental GJ2	50 g	2 day(s)	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	5 min

Other	AMG enzym scukrzający	25 g	Mash	90 min
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