

# A LIL' SLACK IPA - Brulosophy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **5.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (83.3%) | 81 %  | 5   |
| Grain | Viking Munich Malt       | 0.5 kg (16.7%) | 78 %  | 20  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 10 g   | 60 min   | 13.2 %     |
| Aroma (end of boil) | Mosaic | 20 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Simcoe | 5 g    | 15 min   | 13.2 %     |
| Dry Hop             | Mosaic | 30 g   | 5 day(s) | 10 %       |
| Dry Hop             | Simcoe | 10 g   | 5 day(s) | 13.2 %     |
| Dry Hop             | Simcoe | 25 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.29 g | Fermentis  |

## Notes

- Bez wysładzania, wg. <https://biabcalculator.com>:

TOTAL WATER NEEDED  
14.70 Liters  
STRIKE WATER TEMP  
69 Celsius  
TOTAL MASH VOLUME  
16.70 Liters  
PREBOIL WORT  
14.70 Liters  
POSTBOIL WORT  
12.50 Liters  
INTO FERMENTER  
10.50 Liters  
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