

# Bragott IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **58**
- SRM **9.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Nawłociowy	3 kg (42.9%)	90 %	6
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150
Grain	Strzegom Pale Ale	2.5 kg (35.7%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Admiral	30 g	60 min	13.3 %
First Wort	lunga	30 g	60 min	11 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Centennial	40 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---