

Brut IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.5**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (72.7%) | 80 % | 4 |
| Grain | Płatki ryżowe | 1 kg (18.2%) | 80 % | 1 |
| Grain | Pszoniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 13.2 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 8 day(s) | 12 % |
| Dry Hop | Vic Secret | 50 g | 8 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 15 g | --- |

Notes

- + glukoamylaza
+ odkarzacz
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