

# Brut IPA 14 BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **3.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	83 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Rice, Flaked	1.5 kg (30%)	87 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	10 g	60 min	14 %
Boil	Denali	20 g	10 min	14 %
Aroma (end of boil)	Denali	30 g	0 min	14 %
Whirlpool	Eureka!	60 g	20 min	18 %
Dry Hop	Denali	50 g	8 day(s)	14 %
Dry Hop	Eureka!	60 g	3 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoamylaza	2 g	Mash	70 min