

## Brut IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **79 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **30 min** at **79C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	50 min	16.9 %
Boil	Wai-iti	15 g	30 min	1.4 %
Boil	Enigma (AUS)	15 g	15 min	16.9 %
Aroma (end of boil)	Wai-iti	15 g	1 min	1.4 %
Aroma (end of boil)	Enigma (AUS)	15 g	1 min	16.9 %