

## brut ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **11.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (80%)	81 %	4
Grain	Pszenica niesłodowana	0.5 kg (20%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade PL	50 g	20 min	5.2 %
Whirlpool	Citra	20 g	20 min	12 %
Dry Hop	Citra	30 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
hot head	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	enzym	2 g	Primary	3 day(s)