

Brut IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (85.7%)	81 %	4
Adjunct	Płatki ryżowe	0.2 kg (7.1%)	--- %	---
Grain	Płatki owsiane	0.2 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	15 min	15 %
Boil	Sabro	10 g	5 min	15 %
Whirlpool	Galaxy	10 g	0 min	15 %
Whirlpool	Sabro	10 g	0 min	15 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Sabro	40 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
S05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Alfaamylaza	2 g	Mash	30 min