

# Brut IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **5**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (20%)	60 %	3
Grain	Płatki pszeniczne	1 kg (20%)	60 %	3
Grain	Pilznieński	3 kg (60%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	10 min	12 %
Dry Hop	Mouteka	100 g	1 day(s)	10 %
Dry Hop	Cos fajnego	100 g	1 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoamylaza	5 g	Primary	7 day(s)