

# Brut IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **50 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3.2 kg (80%)	81 %	3
Grain	Rice, Flaked	0.8 kg (20%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Hallertau Blanc	10 g	15 min	10.3 %
Whirlpool	Nelson Sauvignon	20 g	15 min	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Culture	50 g	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoamylaza	5 g	Mash	70 min