

Brut IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 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 **63 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 5 kg (83.3%) | 81 % | 4 |
| Grain | Corn, Flaked | 0.5 kg (8.3%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.5 kg (8.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Whirlpool | Enigma (AUS) | 95 g | 5 min | 16.7 % |
| Boil | Enigma (AUS) | 5 g | 20 min | 16.7 % |
| Dry Hop | Simcoe | 100 g | 5 day(s) | 13.2 % |
| Dry Hop | Enigma (AUS) | 100 g | 5 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|--------|
| Other | Alpha Amylase | 5 g | Mash | 30 min |