

brut ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (85.7%) | 82 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (7.1%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (7.1%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| First Wort | Equinox | 25 g | 60 min | 13.1 % |
| Aroma (end of boil) | Nelson Sauvignon | 25 g | 0 min | 11 % |
| Aroma (end of boil) | hbc 472 | 25 g | 0 min | 11 % |
| Aroma (end of boil) | Equinox | 25 g | 0 min | 13.1 % |
| Dry Hop | Nelson Sauvignon | 25 g | 7 day(s) | 11 % |
| Dry Hop | hbc 472 | 25 g | 7 day(s) | 11 % |
| Dry Hop | Equinox | 25 g | 7 day(s) | 13.1 % |
| Dry Hop | Nelson Sauvignon | 50 g | 3 day(s) | 11 % |
| Dry Hop | Equinox | 25 g | 3 day(s) | 13.1 % |
| Dry Hop | hbc | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |