

## 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