

## brut ipa test

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **3.7**
- Style **American IPA**

### 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **50 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (75%)     | 81 %  | 5   |
| Grain | Rice, Flaked             | 0.5 kg (12.5%) | 70 %  | 2   |
| Grain | Barley, Flaked           | 0.5 kg (12.5%) | 70 %  | 4   |

### Hops

| Use for    | Name            | Amount | Time     | Alpha acid |
|------------|-----------------|--------|----------|------------|
| First Wort | Marynka         | 2 g    | 60 min   | 9.1 %      |
| Whirlpool  | Hallertau Blanc | 10 g   | 20 min   | 11 %       |
| Whirlpool  | Citra           | 10 g   | 20 min   | 13.9 %     |
| Dry Hop    | Citra           | 30 g   | 3 day(s) | 13.9 %     |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - 1728<br>Scottish Ale | Ale  | Liquid | 200 ml | Wyeast Labs |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | glukoamylaza | 4 g    | Mash    | 60 min |