

## Brutal.... Brut Nelson sauvain

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilznieński | 3.6 kg (90%) | 80 %  | 4   |
| Grain | Oats, Flaked         | 0.4 kg (10%) | 80 %  | 2   |

### Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | lunga Polish hops | 25 g   | 20 min   | 11.3 %     |
| Whirlpool | Nelson Sauvain    | 50 g   | 0 min    | 11 %       |
| Whirlpool | Experimental GJ2  | 50 g   | 0 min    | 5.8 %      |
| Dry Hop   | Nelson Sauvain    | 50 g   | 2 day(s) | 11 %       |
| Dry Hop   | Experimental GJ2  | 50 g   | 2 day(s) | 5.8 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 22 g   | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time  |
|--------|----------------|--------|---------|-------|
| Fining | Mech irlandzki | 10 g   | Boil    | 5 min |

|       |                          |      |      |        |
|-------|--------------------------|------|------|--------|
| Other | AMG enzym<br>scukrzający | 25 g | Mash | 90 min |
|-------|--------------------------|------|------|--------|