

BrutAI Wilk IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **33.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (68.2%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (18.2%) | 70 % | 2 |
| Grain | Strzegom Barwiący | 0.2 kg (4.5%) | 68 % | 1300 |
| Grain | Strzegom pszenica prażona | 0.2 kg (4.5%) | 70 % | 1000 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (4.5%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Aroma (end of boil) | Motueka | 20 g | 5 min | 7 % |
| Dry Hop | Motueka | 50 g | 4 day(s) | 7 % |
| Boil | Motueka | 20 g | 15 min | 7 % |
| Boil | Barbe Rouge | 10 g | 60 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|--------|-------------------|
| Lida (kveik) | Ale | Liquid | 700 ml | Własna propagacja |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Other | Zło | 3 g | Mash | --- |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Flavor | Pędy sosny | 50 g | Boil | 5 min |