brut ipa test 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.1**
- 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 **64 C**, Time **70 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 **70 min** at **64C**
- 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	Pilsner Malz Best	3.5 kg *(87.5%)*	81 %	3
Grain	Weizenmalz Best	0.3 kg *(7.5%)*	82 %	4
Grain	Carapils Best	0.1 kg *(2.5%)*	75 %	5
Grain	Rice, Flaked	0.1 kg *(2.5%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	5 g	60 min	11 %
Whirlpool	Nelson Sauvin	25 g	20 min	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	200 ml	Wyeast Labs

Extras

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

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