

## # 57 Brut IPA

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6 kg (95.2%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II       | 0.3 kg (4.8%) | 79 %  | 22  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 20 g   | 60 min   | 13 %       |
| Boil                | Mosaic  | 50 g   | 7 min    | 10 %       |
| Aroma (end of boil) | Mosaic  | 50 g   | 10 min   | 10 %       |
| Whirlpool           | Mosaic  | 100 g  | 0 min    | 10 %       |
| Dry Hop             | Citra   | 100 g  | 3 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 50 g   | 3 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |

### Notes

- amylaza 1ml / kg  
Hop stand 76/78 ---> 15 / 12 h  
*Jun 8, 2020, 2:09 PM*