

## Brut IPA 2.0

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (62.5%)	81 %	4
Grain	Rice, Flaked	1 kg (31.3%)	70 %	2
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	0 min	13.2 %
Whirlpool	Sabro	20 g	20 min	15 %
Whirlpool	Nelson Sauvín	20 g	20 min	11 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Nelson Sauvín	40 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	41.25 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Other	Glukoamylaza	2.2 g	Mash	20 min