

# Brut IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **5**
- SRM **3.5**
- Style **American 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Płatki owsiane    | 1 kg (20%) | 60 %  | 3   |
| Grain | Płatki pszeniczne | 1 kg (20%) | 60 %  | 3   |
| Grain | Pilznieński       | 3 kg (60%) | 81 %  | 4   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Citra       | 10 g   | 10 min   | 12 %       |
| Dry Hop | Mouteka     | 100 g  | 1 day(s) | 10 %       |
| Dry Hop | Cos fajnego | 100 g  | 1 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name         | Amount | Use for | Time     |
|-------|--------------|--------|---------|----------|
| Other | Glukoamylaza | 5 g    | Primary | 7 day(s) |