

## Brut IPA mini v2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **6.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (28.6%)	81 %	4
Grain	diastatyczny	0.5 kg (28.6%)	80.5 %	2
Grain	Rice, Flaked	0.7 kg (40%)	70 %	2
Adjunct	Pszenica niesłodowana	0.05 kg (2.9%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %