

# GAZOWANE BRUT IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4.2**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	4.8 kg (80%)	80 %	4
Grain	Płatki owsiane	0.6 kg (10%)	85 %	3
Grain	Strzegom Pszeniczny	0.6 kg (10%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	15 min	10.8 %
Boil	Amarillo	15 g	15 min	8.9 %
Boil	Citra	15 g	15 min	13.7 %
Aroma (end of boil)	Nelson Sauvín	15 g	5 min	10.8 %
Aroma (end of boil)	Amarillo	15 g	5 min	8.9 %
Aroma (end of boil)	Citra	15 g	5 min	13.7 %
Dry Hop	Nelson Sauvín	20 g	7 day(s)	10.8 %
Dry Hop	Amarillo	20 g	7 day(s)	8.9 %
Dry Hop	Citra	20 g	7 day(s)	13.7 %