

# Yakima Valley - BRU 1 i caliente New England IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (73.5%)  | 79 %  | 6   |
| Grain | Pszeniczny        | 1 kg (14.7%)  | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.4 kg (5.9%) | 85 %  | 3   |
| Grain | Płatki pszeniczne | 0.4 kg (5.9%) | 85 %  | 3   |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | lunga Polish hops | 20 g   | 20 min   | 11.3 %     |
| Whirlpool | BRU - 1           | 56 g   | 5 min    | 14.4 %     |
| Whirlpool | caliente          | 56 g   | 5 min    | 15.7 %     |
| Dry Hop   | caliente          | 72 g   | 3 day(s) | 15.7 %     |
| Dry Hop   | BRU - 1           | 56 g   | 3 day(s) | 14.4 %     |

## Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| LONDON ALE III | Ale  | Slant | 200 ml | Wyeast     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |          |      |      |        |
|-------------|----------|------|------|--------|
| Water Agent | NaCl     | 4 g  | Mash | 90 min |
| Water Agent | H3PO4    | 10 g | Mash | 90 min |
| Fining      | Whirfloc | 4 g  | Boil | 5 min  |