

## Brut IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **73**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%)  | 80 %  | 4   |
| Grain | Strzegom Golden Ale | 0.5 kg (8.3%) | 80 %  | 10  |
| Grain | Pszeniczny          | 0.5 kg (8.3%) | 85 %  | 4   |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Jarrylo | 20 g   | 30 min | 15 %       |
| Whirlpool | Summit  | 50 g   | 60 min | 17 %       |
| Whirlpool | Jarrylo | 30 g   | 60 min | 15 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

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