

# Brut IPA AG (Dry)

American IPA (21 A)

**Type:** All Grain  
**Batch Size:** 5.25 gal  
**Boil Size:** 6.73 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.73 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 19 Apr 2019  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 71.2 %  
**Taste Rating:** 30.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.36 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
8 lbs	Pilsen (Avangard ) (1.6 SRM)	Grain	1	69.6 %
2 lbs	Rice, Flaked (Briess) (1.0 SRM)	Grain	2	17.4 %
1 lbs 8.0 oz	Corn - Yellow, Flaked (Briess) (1.3 SRM)	Grain	3	13.0 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.84 gal of water at 162.1 F	148.0 F	60 min

- Sparge Water Acid:
- Fly sparge with 4.52 gal water at 168.0 F
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.045 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Mosaic (HBC 369) [12.25 %] - Boil 20.0 min	Hop	4	26.8 IBUs

## Steeped Hops

Amt	Name	Type	#	%/IBU
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 20.0 min	Hop	5	13.1 IBUs
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool...	Hop	6	13.4 IBUs
1.00 oz	Nelson Sauvin [12.00 %] - Steep/Whirlpool 20....	Hop	7	13.1 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.055 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American W/Gluco-Amylase (DCL/Ferm...	Yeast	8	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.055 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

#### Fermentation

- 19 Apr 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

#### Primary Ingredients

Amt	Name	Type	#	%/IBU
10.00 g	Gluco-Amylase Enzyme (Primary 7.0 days)	Other	9	-

- 23 Apr 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

#### Dry Hop and Bottle/Keg

#### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Citra [12.00 %] - Dry Hop 4.0 Days	Hop	10	0.0 IBUs
1.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 4.0 Days	Hop	11	0.0 IBUs
1.00 oz	Nelson Sauvin [12.00 %] - Dry Hop 4.0 Days	Hop	12	0.0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.000 SG)
- Date Bottled/Kegged: 03 May 2019 - Carbonation: Bottle with 5.53 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 02 Jun 2019 - Drink and enjoy!

#### Notes