

BRUT IPA

BJCP 2015: 21B



ALL-GRAIN METHOD (13502)

4kg JW Export Pils



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 1056

WLP001

Boil Volume: 28 litres

MG American Ale

US-05

Mash time: 60 mins @ 65°C

BRY-97

MJ M44 West Coast

Boil time: 60 mins



SPECIALTY MALTS

0.5kg JW Munich Light

0.2kg WY Carapils



HOPS

15g Amarillo	@	30	(Bittering hops)
15g Citra	@	30	(Bittering hops)
30g Amarillo	@	0	(Aroma hops)
30g Mandarina Bavaria	@	0	(Aroma hops)
30g Amarillo	@	Dry hops	(3 to 5 days)
30g Citra	@	Dry hops	(3 to 5 days)
30g Mandarina Bavaria	@	Dry hops	(3 to 5 days)



OTHER ADDITIONS

Whirlfloc Tablet @ 10 (Boil)
White Labs Ultra-Ferm @ In Fermenter



SUGGESTED YEAST

Wyeast 1056 – American Ale
WLP001 – California Ale
SafAle US-05
Danstar BRY-97
Morgans American Ale Yeast
MJ M44 West Coast Ale



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.045
Estimated F.G. : 1.002
Estimated ABV : 5.6%

SRM : 3.8
IBUs : 28

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A dry and very light bodied specialty IPA showcasing the characteristics of American or New World hop varieties. Enzymes are often used to achieve the low final gravity that gives the refreshing qualities of the style.

Aroma: Hop aroma is high, with an emphasis on the tropical fruit, stone fruit, and/or citrus characteristics. Malt aroma is low.

Appearance: Appearance varies from brilliant to hazy, nearly white to straw in colour.

Flavour: Hop flavour is medium-high to high and clean. Malt flavour should be low but a light, crisp, bready character can help to balance hop flavour. A very light, clean alcohol flavour may be noticed in stronger versions.

Mouthfeel: Bitterness is low to medium-low, with carbonic bite from high carbonation which helps to provide some of the beer's balance. The light body showcases the hop flavours and provides for a very refreshing and thirst-quenching style.