



# BRUT IPA



## ALL-GRAIN METHOD (13502)

- 4kg JW Export Pils



## SPECIALTY MALTS

- 0.5kg JW Munich Light
- 0.2kg WY Carapils



## SUGGESTED YEAST

### Liquid:

- Wyeast 1056 American Ale

### Dry:

- SafAle US-05
- Lallemand BRY-97
- MG American Ale
- MJ M44 West Coast



## HOPS

**Note: Times refer to 'time remaining in boil'**

- |                         |   |          |                  |
|-------------------------|---|----------|------------------|
| ▪ 15g Amarillo          | @ | 30 min   | (Bittering hops) |
| ▪ 15g Citra             | @ | 30 min   | (Bittering hops) |
| ▪ 30g Amarillo          | @ | 0 min    | (Aroma hops)     |
| ▪ 30g Mandarina Bavaria | @ | 0 min    | (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

Note times refer to 'time remaining in boil'

- Whirlfloc @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au), All Grain Recipes



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

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.