

## Brett IPA 2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **59**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.7 kg (92.5%)	81 %	2
Grain	Weyermann - Carapils	0.3 kg (7.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	16.5 %
Boil	Columbus	10 g	30 min	16.5 %
Boil	Columbus	5 g	10 min	16.5 %
Dry Hop	Citra	75 g	3 day(s)	12 %
Dry Hop	Simcoe CP	75 g	3 day(s)	14.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Bootleg Biology - Funk Weapon	Ale	Slant	100 ml	---

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda kran  
23L -> Kwas mlekowy 2.5 ml  
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