

## #14 Brett AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **10.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 0.22 kg (6.6%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (60.2%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.2 kg (6%)    | 81 %  | 6   |
| Grain | Płatki owsiane       | 0.3 kg (9%)    | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.5 kg (15.1%) | 75 %  | 45  |
| Grain | Strzegom Karmel 300  | 0.1 kg (3%)    | 70 %  | 299 |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Summit  | 10 g   | 55 min   | 15.7 %     |
| Boil      | Summit  | 10 g   | 5 min    | 15.7 %     |
| Boil      | Citra   | 10 g   | 5 min    | 13.7 %     |
| Boil      | Cascade | 10 g   | 5 min    | 7.1 %      |
| Whirlpool | Summit  | 10 g   | 0 min    | 17 %       |
| Whirlpool | Citra   | 10 g   | 0 min    | 12 %       |
| Whirlpool | Cascade | 10 g   | 0 min    | 6 %        |
| Dry Hop   | Summit  | 20 g   | 4 day(s) | 15.7 %     |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Citra   | 20 g | 4 day(s) | 13.7 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 7.1 %  |

## Yeasts

| Name                                      | Type | Form  | Amount | Laboratory  |
|-------------------------------------------|------|-------|--------|-------------|
| Wyeast -<br>Brettanomyces<br>bruxellensis | Ale  | Slant | 100 ml | Wyeast Labs |

## Notes

- Chmiele whirlpool okolo 30 minut w temp 80->70st (Hop stand)  
*Jun 18, 2018, 11:07 AM*