

## 20 brett ipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (65%)	81 %	4
Grain	Pszeniczny	0.8 kg (13%)	85 %	4
Grain	Viking Pale Ale malt	0.9 kg (14.6%)	80 %	5
Grain	Briess - Carapils Malt	0.45 kg (7.3%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	40 g	5 min	12 %
Boil	El Dorado	50 g	5 min	8 %
Whirlpool	El Dorado	50 g	10 min	8 %
Whirlpool	Citra	50 g	10 min	12 %
Whirlpool	Mosaic	50 g	10 min	10 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Mandarina Bavaria	50 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
suburban brett - imperial yeast	Ale	Slant	200 ml	Imperial Yeast