

#59 Brett IPA #4 - Rye - Sabro Ekuanot Citra

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.7 kg (52.3%)	81 %	4
Grain	Pszeniczny	0.65 kg (20%)	85 %	4
Grain	Rye Malt	0.45 kg (13.8%)	63 %	10
Adjunct	Briess - Rye Flakes	0.45 kg (13.8%)	71 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	13.5 g	55 min	12 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Sabro	100 g	3 day(s)	15 %
Dry Hop	Ekuanot	100 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation II	Ale	Slant	157.34 ml	The Yeast Bay

Notes

- gęstość po gotowaniu ok. 12,5 blg. Specjalnie zaniżona wydajność, żeby zostało trochę brzezki na startery.
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