

Brett IPA 2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **33**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Mep@Ale | 1.5 kg (28.6%) | 80 % | 7 |
| Grain | Mep@ Pils | 3.1 kg (59%) | 82 % | 4 |
| Grain | Mep@Wheat | 0.3 kg (5.7%) | 84.7 % | 4 |
| Grain | Casttlemalting Abbey | 0.15 kg (2.9%) | 80 % | 45 |
| Grain | Platki owsiane crisp | 0.2 kg (3.8%) | 50 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Chinook | 15 g | 20 min | 13.1 % |
| Whirlpool | Citra | 20 g | 20 min | 13.1 % |
| Whirlpool | Mosaic | 25 g | 20 min | 12.6 % |
| Whirlpool | Ahtanum | 20 g | 20 min | 4.8 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 13.1 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12.6 % |
| Dry Hop | Ahtanum | 30 g | 2 day(s) | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Amalgamation | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | Gips | 4.4 g | Mash | 80 min |
| Water Agent | CaCl2 | 2.5 g | Mash | 80 min |
| Water Agent | Sól epsom | 0.6 g | Mash | 80 min |

Notes

- 3CHXNJK
RO-13l, kran-10l
Ca - 104,9
Mg - 9,5
Na - 52,7
Cl - 152,9
SO4 - 133,8
rez.alk - 19,8
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