

# Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	flex	4.5 g	30 min	65 %
Dry Hop	Citra	50 g	3 day(s)	13.9 %
Dry Hop	Ekuanot	50 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4637 Amalgamation - Brett Super Blend	Ale	Liquid	100 ml	The Yeast Bay

## Notes

- Woda RO:kran 1:1  
zacieranie 13L kwas mlekowy 1.5  
wysładzanie 4.35 kwas mlekowy 1 ml  
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