

# Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (83.3%)	80 %	3
Grain	Rye, Flaked	0.6 kg (16.7%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	15 g	45 min	9.9 %
Aroma (end of boil)	Nectaron	10 g	10 min	9.9 %
Dry Hop	talus MX	100 g	3 day(s)	7.4 %
Dry Hop	Amarillo MX	50 g	3 day(s)	7.9 %

## Yeasts

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

## Notes

- Woda RO:kran 1:1  
zacieranie 16 L - kwas mlekowy 2.5ml  
wysładzanie - 5.5 L - kwas mlekowy 2 ml  
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