

# Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (81.3%)	80 %	6
Grain	Castlemalting Chateau Biscuit	0.3 kg (9.4%)	77 %	50
Grain	Płatki pszeniczne	0.3 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12 %
Aroma (end of boil)	Pacifica (NZ)	25 g	1 min	3.1 %
Aroma (end of boil)	Citra	30 g	1 min	12.5 %
Dry Hop	Pacifica (NZ)	25 g	4 day(s)	3.1 %
Dry Hop	Citra	24 g	4 day(s)	12.5 %
Dry Hop	Citra	16 g	4 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Liquid	1200 ml	The Yeast Bay

## Notes

- starter 1,2l  
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