

# Brett Red IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **11**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (98.6%)	80 %	5
Grain	Weyermann - Carafa Special III	0.05 kg (1.4%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.7 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Enigma (AUS)	20 g	0 min	17.2 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 5151 Brettanomyces clausenii	Ale	Liquid	100 ml	Wyeast Labs

Drożdże namnożone w starterze 0,6 l 10 Blg.

## Notes

- Chmiel na aromat dodany po schłodzeniu brzeczki do 75 stopni i przetrzymany przez 25 minut (sekcja "Aromat (koniec gotowania)").

Nov 20, 2018, 10:33 AM