

Brett White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.25 kg (52.9%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1.5 kg (35.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (7.1%) | 85 % | 3 |
| Grain | Caramel Pale | 0.2 kg (4.7%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 20 min | 15.5 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 13.5 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 7.7 % |
| Whirlpool | Citra | 30 g | 0 min | 13.5 % |
| Whirlpool | Cascade | 15 g | 0 min | 7.7 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 13.5 % |
| Dry Hop | Mosaic | 35 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|--------|----------|------------------|
| Brett beersel | Wheat | Liquid | 112.5 ml | Fermentum Mobile |
|---------------|-------|--------|----------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Flavor | Skórki gorzkiej pomarańczy | 1 g | Boil | 5 min |
| Spice | Kolendra | 15 g | Boil | 5 min |
| Flavor | Skórki słodkiej pomarańczy | 1 g | Boil | 5 min |
| Flavor | Skórka 1/2 cytryny | 1 g | Boil | 5 min |