

# #? TRIPLE PINOT NOIR BARREL AGED BRETT GLUTEN-FREE HAZELNUT WEST COAST RED ALE

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **60**
- SRM **17.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (88.8%)	80 %	4
Grain	Carafa II special	0.15 kg (3.2%)	70 %	812
Sugar	cukier	0.38 kg (8%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	10 min	12 %