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

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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

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