bret ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **74C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg *(90%)*	80 %	7
Grain	Abbey Castle	0.72 kg *(10%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Super Galena	35 g	60 min	14.5 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
lochristi	Ale	Slant	200 ml	the YEAST BAY

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	10 g	Bottling	---
Flavor	sok z rabarbaru	2500 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.