63. Session Brett IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **23**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt Colorado	1.2 kg *(68.6%)*	80 %	5
Grain	Płatki owsiane	0.25 kg *(14.3%)*	85 %	3
Grain	Słód owsiany Fawcett	0.2 kg *(11.4%)*	61 %	5
Grain	Strzegom Wiedeński	0.1 kg *(5.7%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	6 g	60 min	13.2 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Galaxy	15 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp648 Trois Vrai	Ale	Slant	50 ml	wlp

Notes

- Filtracja stanełą praktycznie od razu, dodanie łuski nic nie dało. Dopiero po podgrzaniu, dorzuceniu dużej

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

ilości łuski filtracja ruszyła. Mętne.

Pod koniec gotowania dolane około 1,5l wrzątku. Wyszło równo 11 brix.
Mar 16, 2018, 3:08 PM