

Brett IPA 2

- Gravity **16.4 BLG**
- ABV ---
- IBU **59**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.7 kg (92.5%) | 81 % | 2 |
| Grain | Weyermann - Carapils | 0.3 kg (7.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Columbus | 15 g | 60 min | 16.5 % |
| Boil | Columbus | 10 g | 30 min | 16.5 % |
| Boil | Columbus | 5 g | 10 min | 16.5 % |
| Dry Hop | Citra | 75 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe CP | 75 g | 3 day(s) | 14.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Bootleg Biology - Funk Weapon | Ale | Slant | 100 ml | --- |