

22. Brett IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **67**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (43.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.8%) | 85 % | 4 |
| Grain | Pilznieński | 2 kg (35.1%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7%) | 60 % | 3 |
| Grain | owies niesłodowany | 0.3 kg (5.3%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 12.8 % |
| Boil | Centennial | 10 g | 60 min | 9.9 % |
| Boil | Mosaic | 15 g | 10 min | 12.8 % |
| Boil | Centennial | 15 g | 10 min | 9.9 % |
| Whirlpool | Mosaic | 75 g | 10 min | 12.8 % |
| Whirlpool | Centennial | 75 g | 10 min | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|----------------|
| suburban brett | Ale | Slant | 200 ml | Imperial Yeast |

Notes

- 07.12.2021 - temp zacierania 67 C na początku, 61 na końcu.
Wygrzew ale stanęła filtracja, ponownie ułożone młóto i ruszyło ale było już 65 C. Schłodzone do 22 C i zadane drożdże Suburban Brett Imperial Yeast
Dec 7, 2021, 9:54 AM