

#49 Brett IPA #3 (Ekuanot, Citra, Sabro)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (62.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (20.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	9.5 g	55 min	12.8 %
Whirlpool	Ekuanot	30 g	0 min	13.1 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation II	Ale	Slant	95.59 ml	The Yeast Bay

Notes

- Modyfikacja wody Brewersfriend Light Colour and Hoppy
pH 5,5
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