

#51? Brett IPA 2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (65.8%)	78 %	7
Grain	Abbey Malt Weyermann	0.5 kg (13.7%)	75 %	45
Grain	Strzegom Monachijski typ II	0.2 kg (5.5%)	79 %	22
Grain	Strzegom Karmel 150	0.05 kg (1.4%)	75 %	150
Grain	Płatki owsiane	0.3 kg (8.2%)	65 %	3
Grain	Pszeniczny	0.2 kg (5.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Chinook	30 g	5 min	13 %
Whirlpool	Cascade	25 g	0 min	6 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Hallertau Blanc	30 g	3 day(s)	11 %
Dry Hop	Cascade	25 g	3 day(s)	7.1 %
Dry Hop	Citra	25 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 - Brettanomyces	Ale	Liquid	71.43 ml	White Labs

Notes

- Ostrożnie z utlenieniem, nie ruszać wiadra, 3 tyg minimum fermentacji
Brzeczke schłodzić do 80 stopni i trzymać temperaturę
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