

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 stanęła 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.

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