

Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **7.3**
- 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 **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (92.6%) | 80 % | 7 |
| Grain | Strzegom Bursztynowy | 0.2 kg (7.4%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 20 g | 50 min | 6 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 6 % |
| Whirlpool | Cascade | 30 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|---------|--|
| Amalgamation | Ale | Liquid | 1000 ml | The Yeast Bay - odzyskane po old Ale na cichej |