

# BRETT IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (46.2%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 1 kg (15.4%)   | 85 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.7%)  | 75 %  | 45  |
| Grain | Płatki owsiane       | 0.9 kg (13.8%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 1.1 kg (16.9%) | 85 %  | 3   |

## Hops

| Use for                         | Name       | Amount | Time     | Alpha acid |
|---------------------------------|------------|--------|----------|------------|
| Boil                            | Denali     | 15 g   | 60 min   | 14 %       |
| Aroma (end of boil)             | Denali     | 10 g   | 30 min   | 14 %       |
| Aroma (end of boil)             | Azacca     | 10 g   | 5 min    | 14 %       |
| Aroma (end of boil)             | Azacca     | 5 g    | 1 min    | 14 %       |
| Whirlpool                       | Azacca     | 10 g   | 0 min    | 14 %       |
| 20 minut w 80 stopniach przerwa |            |        |          |            |
| Dry Hop                         | Denali     | 25 g   | 2 day(s) | 14 %       |
| Dry Hop                         | Azacca     | 25 g   | 2 day(s) | 14 %       |
| Dry Hop                         | Rakau (NZ) | 50 g   | 2 day(s) | 9.5 %      |

## Yeasts

| Name   | Type | Form  | Amount  | Laboratory    |
|--|------|-------|---------|---------------|
| Amalgamation Brett Super Blend THE YEAST BAY | Ale  | Slant | 1000 ml | The yeast Bay |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                     |       |      |        |
|--------|---------------------|-------|------|--------|
| Other  | Pożywka dla drożdży | 2 g   | Boil | 10 min |
| Fining | Whirlflock          | 0.5 g | Boil | 5 min  |