

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