

# Brett IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **95**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (44.8%)	80 %	5
Grain	Strzegom Pilzneński	2.6 kg (44.8%)	80 %	4
Grain	Płatki owsiane	0.6 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	45 min	11.2 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Mosaic	15 g	15 min	10 %
Whirlpool	Amarillo	50 g	30 min	9.5 %
Whirlpool	Mosaic	50 g	30 min	10 %
Whirlpool	Citra	50 g	30 min	12 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %