

Brett_IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (73.2%)	81 %	4
Grain	Pszeniczny	1 kg (16.3%)	85 %	4
Grain	Cara-Pils/Dextrine	0.35 kg (5.7%)	72 %	4
Grain	Płatki owsiane	0.3 kg (4.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	40 min	6 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Whirlpool	Citra	25 g	30 min	12 %
Whirlpool	Chinook	25 g	30 min	13 %
Whirlpool	Nelson Sauvín	25 g	30 min	11 %
Whirlpool	Lublin (Lubelski)	25 g	30 min	4 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
podczas aktywnej fermentacji				
Dry Hop	Citra	25 g	5 day(s)	12 %

kilka dni przed rozlewem				
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
the yeast bay amalgamation	Ale	Liquid	200 ml	---

Notes

- Starter 1l z blendu amalgamation TYB.
25.02-2019r.- finalnie wyszło 15blg, 21l (razem z całym starterem)
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