

Brett Mashine

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Karmelowy żytni Strzegom	0.5 kg (8.3%)	75 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	15 min	12 %
Boil	Rakau (NZ)	30 g	15 min	10.7 %
Whirlpool	Galaxy	30 g	30 min	14.5 %
Whirlpool	Rakau (NZ)	20 g	30 min	9.5 %
Whirlpool	Mosaic	20 g	30 min	12 %
Dry Hop	Vic Secret	50 g	4 day(s)	16.3 %
Dry Hop	Galaxy	50 g	4 day(s)	14.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Lochristi Blend	Ale	Liquid	2000 ml	The Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	80 min