

100% Brett IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **3**
- SRM **6.5**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (81.6%)	82 %	4
Grain	Platki owsiane	0.5 kg (10.2%)	60 %	3
Grain	Abbey Malt Weyermann	0.4 kg (8.2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Coś na Hopstand chmiel 1	50 g	30 min	1 %
Dry Hop	Na zimno chmiel 1	50 g	5 day(s)	1 %
Dry Hop	Na zimno chmiel 2	50 g	5 day(s)	1 %

Notes

- chmienie na hopstand zamiast whirlpool - jak w poprzednich piwach
dobrać chmiel
znalezc drozdze do wild ipa + ogarnac wszystko pod starter
zorganizowac filtracje dobra chmielin
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