

## 20 brett ipa

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński             | 4 kg (65%)     | 81 %  | 4   |
| Grain | Pszeniczny             | 0.8 kg (13%)   | 85 %  | 4   |
| Grain | Viking Pale Ale malt   | 0.9 kg (14.6%) | 80 %  | 5   |
| Grain | Briess - Carapils Malt | 0.45 kg (7.3%) | 74 %  | 3   |

### Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Citra             | 10 g   | 60 min   | 12 %       |
| Boil      | Citra             | 40 g   | 5 min    | 12 %       |
| Boil      | El Dorado         | 50 g   | 5 min    | 8 %        |
| Whirlpool | El Dorado         | 50 g   | 10 min   | 8 %        |
| Whirlpool | Citra             | 50 g   | 10 min   | 12 %       |
| Whirlpool | Mosaic            | 50 g   | 10 min   | 10 %       |
| Dry Hop   | Mosaic            | 50 g   | 5 day(s) | 10 %       |
| Dry Hop   | Mandarina Bavaria | 50 g   | 5 day(s) | 10 %       |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory     |
|---------------------------------|------|-------|--------|----------------|
| suburban brett - imperial yeast | Ale  | Slant | 200 ml | Imperial Yeast |