

#51? Brett IPA 2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (65.8%) | 78 % | 7 |
| Grain | Abbey Malt Weyermann | 0.5 kg (13.7%) | 75 % | 45 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (5.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.05 kg (1.4%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.3 kg (8.2%) | 65 % | 3 |
| Grain | Pszeniczny | 0.2 kg (5.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Chinook | 30 g | 5 min | 13 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Hallertau Blanc | 30 g | 3 day(s) | 11 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 7.1 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|----------|------------|
| WLP648 - Brettanomyces | Ale | Liquid | 71.43 ml | White Labs |

Notes

- Ostrożnie z utlenieniem, nie ruszać wiadra, 3 tyg minimum fermentacji
Brzeczke schłodzić do 80 stopni i trzymać temperaturę
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