

bret ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **74C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6.5 kg (90%) | 80 % | 7 |
| Grain | Abbey Castle | 0.72 kg (10%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Super Galena | 35 g | 60 min | 14.5 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|---------------|
| lochristi | Ale | Slant | 200 ml | the YEAST BAY |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|----------|
| Water Agent | kwas mlekowy | 10 g | Bottling | --- |
| Flavor | sok z rabarbaru | 2500 g | Secondary | 7 day(s) |