

# Brett IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **30**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **20 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (71.4%)	81 %	4
Grain	Płatki owsiane	0.6 kg (14.3%)	60 %	3
Grain	Płatki jęczmienne	0.4 kg (9.5%)	60 %	4
Grain	Biscuit Malt	0.2 kg (4.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %
Whirlpool	Simcoe	0 g	1 min	13.2 %
Whirlpool	Citra	0 g	1 min	12 %
Dry Hop	Mosaic	54.55 g	3 day(s)	12 %
Dry Hop	Simcoe	16.36 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP648	Ale	Liquid	125.87 ml	White Labs