

# Brett ipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.3%)	80 %	5
Grain	Oats, Flaked	0.4 kg (6.9%)	80 %	2
Grain	Barley, Flaked	0.4 kg (6.9%)	70 %	4
Grain	Strzegom Pilzniejszy	1.5 kg (25.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lotus	10 g	30 min	16.6 %
Boil	Amarillo	10 g	30 min	8.5 %
Boil	Ekuanot	10 g	30 min	13.6 %
Boil	Lotus	10 g	5 min	16.6 %
Boil	Amarillo	10 g	5 min	8.5 %
Boil	Ekuanot	10 g	5 min	13.6 %
Boil	Lotus	10 g	0 min	16.6 %
Boil	Amarillo	10 g	0 min	8.5 %
Boil	Ekuanot	10 g	0 min	13.6 %
Whirlpool	Lotus	20 g	15 min	16.6 %

80 st. C				
Whirlpool	Amarillo	20 g	15 min	8.5 %
Whirlpool	Ekuanot	20 g	15 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wlp648	Ale	Liquid	70 ml	---

## Notes

- Brzeczka przednia: 11blg  
Pocz. gotowania: 12blg  
Nastaw: 13blg  
*Nov 18, 2023, 10:55 AM*