

# Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (81.1%)	82 %	4
Grain	Platki owsiane	0.5 kg (13.5%)	60 %	3
Grain	Castlemating - Caramel Pils	0.2 kg (5.4%)	78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	12.9 %
Boil	Columbus	10 g	30 min	12.9 %
Boil	Columbus	15 g	15 min	12.9 %
Dry Hop	Columbus	65 g	3 day(s)	12.9 %
Dry Hop	Mosaic	100 g	3 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bootleg Biology - Funk Weapon	Ale	Liquid	100 ml	Bootleg Biology

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Bez wysładzania woda RO:kran 1:1  
22,45L -> kwas mlekowy 2ml  
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