

Brett Mashine

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Karmelowy żytni Strzegom	0.5 kg (8.3%)	75 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	15 min	12 %
Boil	Rakau (NZ)	30 g	15 min	10.7 %
Whirlpool	Galaxy	30 g	30 min	14.5 %
Whirlpool	Rakau (NZ)	20 g	30 min	9.5 %
Whirlpool	Mosaic	20 g	30 min	12 %
Dry Hop	Vic Secret	50 g	4 day(s)	16.3 %
Dry Hop	Galaxy	50 g	4 day(s)	14.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lochristi Blend	Ale	Liquid	2000 ml	The Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	80 min