

Brett Session IPA Amalgamat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.25 kg (75%)	80 %	5
Grain	Simpsons - Golden Naked Oats	0.45 kg (15%)	73 %	20
Grain	Cara-Pils/Dextrine Simpsons	0.15 kg (5%)	72 %	2
Grain	Rye, Flaked	0.15 kg (5%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	3 min	10 %
Boil	lunga	25 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation Super Blend	Ale	Slant	100 ml	White Labs