

## Brett Session IPA v1

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **37**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (66.7%)	82 %	4
Grain	Viking Wheat Malt	1 kg (22.2%)	83 %	5
Grain	Platki owsiane	0.5 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Centennial	50 g	10 min	9.5 %
Whirlpool	Mosaic	20 g	20 min	12 %
Whirlpool	Citra	20 g	20 min	13.5 %
Dry Hop	Mosaic	115 g	3 day(s)	12 %
Dry Hop	Citra	35 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Beersel Brettanomyces Blend THE YEAST BAY	Ale	Liquid	100 ml	The Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	10 min

## Notes

- pH zacieru 5,2-5,3  
pH brzezki 5,1-5,2  
Wybicie 22 °C  
*Aug 29, 2018, 9:30 PM*