

# Kurła Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.5 kg (75%)	81 %	4
Grain	Monachijski	0.5 kg (8.3%)	80 %	16
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	22 g	30 min	15.5 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Simcoe	30 g	10 day(s)	13.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Citra	30 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP645 - Brettanomyces clausenii	Ale	Liquid	300 ml	White Labs
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