Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg *(92.6%)*	80 %	7
Grain	Strzegom Bursztynowy	0.2 kg *(7.4%)*	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	50 min	6 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Whirlpool	Cascade	30 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Liquid	1000 ml	The Yeast Bay - odzyskane po old Ale na cichej