

BRETT IPA v2 #36

- Gravity **13.8 BLG**
- ABV ---
- IBU **64**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - pilzneński	3.5 kg (64.8%)	80.5 %	4
Grain	Bestmalz - pszeniczny	1.3 kg (24.1%)	82 %	4.5
Grain	Viking - Rye Malt	0.3 kg (5.6%)	81 %	8
Grain	Bestmalz - Caramelpils	0.2 kg (3.7%)	75 %	5
Grain	Fawcett - Crystal	0.1 kg (1.9%)	73.5 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	7 g	60 min	15.5 %
Boil	Citra	30 g	20 min	13.5 %
Boil	Galaxy	10 g	20 min	14.5 %
Aroma (end of boil)	Citra	20 g	7 min	13.5 %
Aroma (end of boil)	Galaxy	15 g	7 min	14.5 %
Aroma (end of boil)	Nelson Sauvignon Blanc	10 g	7 min	11.1 %
Dry Hop	Galaxy	20 g	4 day(s)	14.5 %
Dry Hop	Nelson Sauvignon Blanc	40 g	4 day(s)	11.1 %
Dry Hop	Mosaic	40 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation Brett Super Blend	Ale	Slant	150 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	6.5 g	Mash	---
Fining	irish moss	3 g	Boil	7 min
Water Agent	kwas mlekowy 80%	4.42 g	Mash	---
Water Agent	chlorek wapnia	2 g	Mash	---