

# BRETT AIPA + BRETT FRUIT APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (52.9%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (29.4%)	80 %	5
Grain	Płatki pszeniczne	0.75 kg (8.8%)	85 %	3
Grain	Płatki owsiane	0.75 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Sabro	50 g	5 min	15 %
Whirlpool	Sabro	75 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay Amalgamation Blend	Ale	Liquid	2000 ml	The Yeast Bay

## Notes

- 12 L brett aipa 15 plato z 75 gramow sabro na cicha.  
18.5 L brett apa 13 plato + 1.5 kg owocow.  
*Mar 29, 2019, 10:31 PM*