

## Brett IPA 2.0

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (61.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.25 kg (7.7%)	82 %	5
Grain	Płatki pszeniczne	0.25 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.25 kg (7.7%)	85 %	3
Grain	Barley, Flaked	0.25 kg (7.7%)	70 %	4
Grain	Weyermann - Carapils	0.25 kg (7.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10.5 g	60 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	El Dorado	20 g	0 min	15 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	70 g	1 day(s)	12 %
Dry Hop	Amarillo	30 g	1 day(s)	9.5 %
Dry Hop	El Dorado	80 g	1 day(s)	15 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP648	Ale	Slant	250 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Pożywka	1 g	Boil	10 min