

Brett IPA 2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **33**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	1.5 kg (28.6%)	80 %	7
Grain	Mep@ Pils	3.1 kg (59%)	82 %	4
Grain	Mep@Wheat	0.3 kg (5.7%)	84.7 %	4
Grain	Casttlemalting Abbey	0.15 kg (2.9%)	80 %	45
Grain	Platki owsiane crisp	0.2 kg (3.8%)	50 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	15 g	20 min	13.1 %
Whirlpool	Citra	20 g	20 min	13.1 %
Whirlpool	Mosaic	25 g	20 min	12.6 %
Whirlpool	Ahtanum	20 g	20 min	4.8 %
Dry Hop	Citra	30 g	3 day(s)	13.1 %
Dry Hop	Mosaic	30 g	3 day(s)	12.6 %
Dry Hop	Ahtanum	30 g	2 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4.4 g	Mash	80 min
Water Agent	CaCl2	2.5 g	Mash	80 min
Water Agent	Sól epsom	0.6 g	Mash	80 min

Notes

- 3CHXNJK
RO-13l, kran-10l
Ca - 104,9
Mg - 9,5
Na - 52,7
Cl - 152,9
SO4 - 133,8
rez.alk - 19,8
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