

# Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (100%) | 82 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | flex    | 4.5 g  | 30 min   | 65 %       |
| Dry Hop | Citra   | 50 g   | 3 day(s) | 13.9 %     |
| Dry Hop | Ekuanot | 50 g   | 3 day(s) | 12.3 %     |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory    |
|--|------|--------|--------|---------------|
| WLP4637<br>Amalgamation -<br>Brett Super Blend | Ale  | Liquid | 100 ml | The Yeast Bay |

## Notes

- Woda RO:kran 1:1  
zacieranie 13L kwas mlekowy 1.5  
wysładzanie 4.35 kwas mlekowy 1 ml  
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