

# BRETT IPA V1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (42.6%)	80 %	4
Grain	Strzegom Pszeniczny	1.7 kg (36.2%)	81 %	6
Grain	Żytni	1 kg (21.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Whirlpool	Sorachi Ace	50 g	0 min	10 %

## Yeasts

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