

BRETT IPA v2 #36

- Gravity **13.8 BLG**
- ABV ---
- IBU **64**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75.2 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Bestmalz - pilzński | 3.5 kg (64.8%) | 80.5 % | 4 |
| Grain | Bestmalz - pszeniczny | 1.3 kg (24.1%) | 82 % | 4.5 |
| Grain | Viking - Rye Malt | 0.3 kg (5.6%) | 81 % | 8 |
| Grain | Bestmalz - Caramelpils | 0.2 kg (3.7%) | 75 % | 5 |
| Grain | Fawcett - Crystal | 0.1 kg (1.9%) | 73.5 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Topaz | 7 g | 60 min | 15.5 % |
| Boil | Citra | 30 g | 20 min | 13.5 % |
| Boil | Galaxy | 10 g | 20 min | 14.5 % |
| Aroma (end of boil) | Citra | 20 g | 7 min | 13.5 % |
| Aroma (end of boil) | Galaxy | 15 g | 7 min | 14.5 % |
| Aroma (end of boil) | Nelson Sauvín | 10 g | 7 min | 11.1 % |
| Dry Hop | Galaxy | 20 g | 4 day(s) | 14.5 % |
| Dry Hop | Nelson Sauvín | 40 g | 4 day(s) | 11.1 % |
| Dry Hop | Mosaic | 40 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Amalgamation Brett Super Blend | Ale | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|-------|
| Water Agent | Gips | 6.5 g | Mash | --- |
| Fining | irish moss | 3 g | Boil | 7 min |
| Water Agent | kwask mlekowy 80% | 4.42 g | Mash | --- |
| Water Agent | chlorek wapnia | 2 g | Mash | --- |