

# Brett Mashine

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 2.5 kg (41.7%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński      | 2.5 kg (41.7%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny      | 0.5 kg (8.3%)  | 81 %  | 6   |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (8.3%)  | 75 %  | 200 |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Mosaic     | 30 g   | 15 min   | 12 %       |
| Boil      | Rakau (NZ) | 30 g   | 15 min   | 10.7 %     |
| Whirlpool | Galaxy     | 30 g   | 30 min   | 14.5 %     |
| Whirlpool | Rakau (NZ) | 20 g   | 30 min   | 9.5 %      |
| Whirlpool | Mosaic     | 20 g   | 30 min   | 12 %       |
| Dry Hop   | Vic Secret | 50 g   | 4 day(s) | 16.3 %     |
| Dry Hop   | Galaxy     | 50 g   | 4 day(s) | 14.5 %     |
| Dry Hop   | Mosaic     | 50 g   | 4 day(s) | 10 %       |

## Yeasts

| <b>Name</b>     | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------|-------------|-------------|---------------|-------------------|
| Lochristi Blend | Ale         | Liquid      | 2000 ml       | The Yeast Bay     |

### **Extras**

| <b>Type</b> | <b>Name</b>  | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|--------------|---------------|----------------|-------------|
| Other       | Łuska ryżowa | 50 g          | Mash           | 80 min      |