

# Brett Pit

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	6
Grain	Carahell	0.5 kg (9.1%)	77 %	26
Grain	Płatki żytnie	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	12.4 %
Boil	Mosaic	20 g	15 min	12 %
Whirlpool	Citra	20 g	30 min	13.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	8 g	Mash	60 min

### Notes

- Piwo fermentowane 100% dzikimi drożdżami (blend z TYB "Amalgamation"). Starter dwu-etapowy, kręcony 10 dni. Minimum 1 miesiąc fermentacji burzliwej.  
*Oct 4, 2018, 7:00 PM*