

# Brett Session IPA Amalgamat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield  | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt         | 2.25 kg (75%) | 80 %   | 5   |
| Grain | Simpsons - Golden Naked Oats | 0.45 kg (15%) | 73 %   | 20  |
| Grain | Cara-Pils/Dextrine Simpsons  | 0.15 kg (5%)  | 72 %   | 2   |
| Grain | Rye, Flaked                  | 0.15 kg (5%)  | 78.3 % | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 10 g   | 3 min  | 10 %       |
| Boil    | lunga | 25 g   | 30 min | 10 %       |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Amalgamation Super Blend | Ale  | Slant | 100 ml | White Labs |