

#14 Brett AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **10.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.22 kg (6.6%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (60.2%)	80 %	5
Grain	Strzegom Pszeniczny	0.2 kg (6%)	81 %	6
Grain	Płatki owsiane	0.3 kg (9%)	85 %	3
Grain	Abbey Malt Weyermann	0.5 kg (15.1%)	75 %	45
Grain	Strzegom Karmel 300	0.1 kg (3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	55 min	15.7 %
Boil	Summit	10 g	5 min	15.7 %
Boil	Citra	10 g	5 min	13.7 %
Boil	Cascade	10 g	5 min	7.1 %
Whirlpool	Summit	10 g	0 min	17 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Summit	20 g	4 day(s)	15.7 %

Dry Hop	Citra	20 g	4 day(s)	13.7 %
Dry Hop	Cascade	20 g	4 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces bruxellensis	Ale	Slant	100 ml	Wyeast Labs

Notes

- Chmiele whirlpool okolo 30 minut w temp 80->70st (Hop stand)
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