

Brett AIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.9**
- 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 **30.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (92.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	azacca	75 g	10 min	14 %
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
Dry Hop	Simcoe usa	100 g	3 day(s)	11.7 %
Dry Hop	azacca	100 g	2 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Liquid	1500 ml	WhiteLabs