

BRETT AMERICAN IPA 16 BLG # 21

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **77**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.2 kg (68.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (31.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Cascade | 30 g | 70 min | 6 % |
| Boil | Amarillo | 20 g | 45 min | 9.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------|--------|---------|-----------|
| Other | Gęstwa Brettanomyces | 500 g | Primary | 14 day(s) |