

# Brett IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **5.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Pilzneński	1 kg (16.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Azacca	20 g	60 min	14 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Azacca	20 g	10 min	14 %
Aroma (end of boil)	Azacca	20 g	0 min	14 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Azacca	30 g	2 day(s)	14 %
Dry Hop	Citra	20 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation Brett Super Blend THE YEAST BAY	Ale	Liquid	1 ml	L