

# Brett IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **79.9C**
- Add grains
- Keep mash **40 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (60%)	81 %	4
Grain	Oats, Malted	1.4 kg (40%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	15 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Slant	50 ml	The yeast bay