

# brett ipa sosna

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **11**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (71.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (14.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Equinox	50 g	5 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp 645	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	peły sosny	50 g	Boil	15 min
Herb	kolendra	10 g	Boil	5 min