

## Brett NE IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **12**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **74 C**, Time **5 min**

### Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **74C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (24.1%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (18.1%)	80 %	5
Grain	Płatki owsiane	1.6 kg (19.3%)	85 %	3
Grain	Płatki owsiane	1.6 kg (19.3%)	85 %	3
Grain	Jęczmień niesłodowany	1.6 kg (19.3%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	30 min	15 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %

### Notes

- Jeszcze na tym pracuje  
*Jan 13, 2019, 6:14 PM*