

Brett Session IPA v1

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **37**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (66.7%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (22.2%) | 83 % | 5 |
| Grain | Platki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Centennial | 50 g | 10 min | 9.5 % |
| Whirlpool | Mosaic | 20 g | 20 min | 12 % |
| Whirlpool | Citra | 20 g | 20 min | 13.5 % |
| Dry Hop | Mosaic | 115 g | 3 day(s) | 12 % |
| Dry Hop | Citra | 35 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|---------------|
| Beersel Brettanomyces Blend THE YEAST BAY | Ale | Liquid | 100 ml | The Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 10 min |

Notes

- pH zacieru 5,2-5,3
pH brzezki 5,1-5,2
Wybicie 22 °C
Aug 29, 2018, 9:30 PM