

# Brett White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.25 kg (52.9%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 1.5 kg (35.3%)  | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.3 kg (7.1%)   | 85 %  | 3   |
| Grain | Caramel Pale        | 0.2 kg (4.7%)   | 77 %  | 8   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 20 min   | 15.5 %     |
| Aroma (end of boil) | Citra                  | 15 g   | 5 min    | 13.5 %     |
| Aroma (end of boil) | Cascade                | 30 g   | 5 min    | 7.7 %      |
| Whirlpool           | Citra                  | 30 g   | 0 min    | 13.5 %     |
| Whirlpool           | Cascade                | 15 g   | 0 min    | 7.7 %      |
| Dry Hop             | Citra                  | 30 g   | 5 day(s) | 13.5 %     |
| Dry Hop             | Mosaic                 | 35 g   | 5 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|               |       |        |          |                  |
|---------------|-------|--------|----------|------------------|
| Brett beersel | Wheat | Liquid | 112.5 ml | Fermentum Mobile |
|---------------|-------|--------|----------|------------------|

### Extras

| Type   | Name                       | Amount | Use for | Time  |
|--------|----------------------------|--------|---------|-------|
| Flavor | Skórki gorzkiej pomarańczy | 1 g    | Boil    | 5 min |
| Spice  | Kolendra                   | 15 g   | Boil    | 5 min |
| Flavor | Skórki słodkiej pomarańczy | 1 g    | Boil    | 5 min |
| Flavor | Skórka 1/2 cytryny         | 1 g    | Boil    | 5 min |