

# Brety

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5.7 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-2.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (71%)	80 %	4
Grain	Oats, Flaked	0.4 kg (11.4%)	80 %	2
Grain	Rice, Flaked	0.4 kg (11.4%)	70 %	2
Grain	Biscuit Malt	0.22 kg (6.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	7.1 %
Boil	Cascade	20 g	30 min	7.1 %
Boil	Cascade	20 g	15 min	7.1 %
Boil	Cascade	10 g	5 min	7.1 %
Boil	Cascade	20 g	0 min	7.1 %
Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Lotus	35 g	3 day(s)	16 %
Dry Hop	Amarillo	35 g	3 day(s)	9.5 %
Dry Hop	Ekuanot	35 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wlp648	Ale	Slant	100 ml	White labs

## Notes

- 16.6blg 8 litrow  
*Mar 2, 2024, 1:26 PM*