

22. Brett IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **67**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Pilznieński	2 kg (35.1%)	81 %	4
Grain	Płatki owsiane	0.4 kg (7%)	60 %	3
Grain	owies niesłodowany	0.3 kg (5.3%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.8 %
Boil	Centennial	10 g	60 min	9.9 %
Boil	Mosaic	15 g	10 min	12.8 %
Boil	Centennial	15 g	10 min	9.9 %
Whirlpool	Mosaic	75 g	10 min	12.8 %
Whirlpool	Centennial	75 g	10 min	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
suburban brett	Ale	Slant	200 ml	Imperial Yeast

Notes

- 07.12.2021 - temp zacierania 67 C na początku, 61 na końcu.
Wygrzew ale stanęła filtracja, ponownie ułożone młóto i ruszyło ale było już 65 C. Schłodzone do 22 C i zadane drożdże Suburban Brett Imperial Yeast
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