

# Brett AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **41**
- SRM **4.7**
- 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 **30.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (42.9%)	85 %	7
Grain	Pilznieński	3 kg (42.9%)	81 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	azacca	25 g	60 min	14 %
Aroma (end of boil)	Enigma (AUS)	20 g	10 min	17.2 %
Dry Hop	Enigma (AUS)	80 g	2 day(s)	17.2 %
Dry Hop	azacca	75 g	2 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Amalgamation	Ale	Liquid	1500 ml	WhiteLabs